

Christmas Eve Celebration

Saturday December 24th, 2022 \$78 Prix Fixe Menu Per Person Excludes Tax, Beverage & Service Charge Accepting Reservations Until December 22th, 2022 Reservations are Required For The Below Menu Available on OpenTable

Amusé

Salmon Rillettes, Salmon Caviar, Sour Cream Mousse, Grape Mustard, Brioche

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FIRST

Honeyed Beet Salad (GF/V)
Mixed Greens, New York Apple, Goat Cheese, Toasted Almonds, Maple Vinaigrette.

OF

 $\label{eq:Baby Kale Salad} Baby Kale Salad (GF/V) \\ Candied Pecans, Pomegranate, Roasted Squash, Pomegranate Vinaigrette$

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SECOND

Apple Pumpkin Bisque (GF/V) Roasted Pepitas

OR

Oysters Rockefeller Spinach, Bacon, Panko

OR

Baked Camembert (GF/V) Honey, Raspberries, Pistachios, Balsamic

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 $\label{eq:condition} Intermezzo~(GF/V)$ Mcintosh Apple, Limoncello Sorbet, Candied Lemon

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THIRD

Salmon Coulibiac
Puff Pastry Encrusted Salmon, Fines Herb Aioli

OF

Beef Wellington Mushroom Ragu, Asparagus, Red Wine Demi-Glace

OR

Butternut Squash Risotto (v) Roasted Butternut Squash, Sage, Shaved Parmigiana Reggiano, Chili Oil, Croutons

OR

Roasted Turkey Breast or Glazed Ham Sweet Potatoes, Cranberry Jam, House Made Stuffing, Turkey Gravy, Chive Oil

Sweet Plate

Molten Chocolate Lava Cake or Pumpkin Pie

V-Vegetarian GF- Gluten Free