

Merry Christmas

Amuse Bouche

Goat Cheese, French Black Truffle Grilled Cheese

To Begin

Roasted Italian Chestnut Soup, Juniper Crème Fraîche, Trumpet Mushrooms

Heirloom Apple Salad, Fennel, Medjool Dates, Pomegranate, Parmesan

Roasted Baby Beets, Goat Cheese, Micro Basil, Toasted Pistachio

Alaskan King Crab & Louisiana Shrimp "Louis" Cocktail

Maple Glazed Pork Belly, Ten Spice, Fuyu Persimmons

Roasted Comice Pear, Burrata Cheese, Prosciutto Di Parma, Red Sorrel

Caviar D'Aquitaine "Sturia" Jasmin 1 oz

The Cuts

Australian Grassfed Filet Mignon 8 Oz, Chimichurri

Dry Aged USDA Prime New York Sirloin Steak 14 Oz, House-Made Steak Sauce

28 Day Dry Aged Bison New York Sirloin, Huckleberry Compote

Japanese Wagyu Rib Eye Steak 6 oz

Roasted Guinea Hen, Black Trumpet Mushrooms, Thyme,

Grilled Maine Diver Scallops, Sauce Charmoula

Whole Roasts

USDA Prime Tomahawk Steak,

Pan Roasted 3lb Maine Lobster

Grilled Whole French Sea Bass, 3lb, Sauce "La Vigilia"

Sides For The Table

Baby Brussels Sprouts, Shallots, Sesame-Yuzu Aioli

Gratin of Celeryroot, Yukon Potatoes & Leeks

Stone Ground Polenta with Parmesan

Hand Cut & Twice Cooked French Fries with Herbs

Dessert

Bouche De Noel

Egg Nog Cheesecake, Speculos Crumble, Cranberry Sorbet