

Merry Christmas

\$99 adult/ \$34 children 12 & under

Amuse

Savory Crepe

A Delicate Mini Herbed Crêpe Filled with Caramelized Onion, Wild Mushrooms, Spinach, Pecorino Cheese

Starters

Cauliflower & Blue Crab Soup

Silky Cauliflower Purée Finished with Aromatic Truffle, Topped with Sweet Blue Crab for a Luxurious touch

Winter Harvest Salad

Arugula, Roasted Beets, Pistachio, Goat Cheese, Grapefruit Segments, Pistachio Vinaigrette

Mains

Homemade Goat Cheese Ravioli

Lemon Beurre Blanc, Sage-Beet Gastrique, English Peas

or

Salmon Wellington

Wild Salmon Wrapped in Flaky Pastry, Spinach, Mushrooms, Herbs

or

Veal Scallopini

Tender Veal Medallions, Light Lemon White Wine Caper Sauce, Handmade Linguini

or

Christmas Pork Chop

Sous Vide Bone-In Pork Chop, Seared to Perfection, Served with Holiday Vegetables. Port Wine Sauce

Desserts

Wildflower Honey Cake

or

Pistachio Tres Leches

or

Flowerless Chocolate Cake

or

Sorbetto & Gelato

Add Homemade Bread Basket \$10

Add Osetra Caviar \$28

Add Black Truffle \$19

/Parties of 6 or more, a \$35 per person non-refundable deposit is required to secure your reservation/