



Christmas Evening

\$98 PER PERSON | \$48 PER PERSON FOR WINE PAIRING

FIRST COURSE

Bison Tartare

GRAPE MUSTARD | OLIVE | LEEK | CAVIAR
MANGO PURÉE | SALSIFY CHIPS

SECOND COURSE

Chaudrée De Safran

BUTTER POACHED SCALLOPS | CRAB | CLAMS | BABY CARROTS
CRISPY SHALLOT | CELERY ROOT PURÉE | SOURDOUGH CROUTON

THIRD COURSE

select one

Pappardelle De Chevreuil

CHANTERELLE BISQUE | ARTICHOKE PURÉE | TOMATO CONFIT
CRÉME FRESH | LEEK OIL

Dukkah En Croûte D'agneau

HEIRLOOM LEGUMES | LEMON APRICOT SPONGE | BRAISED FENNEL
MINTED YOGURT RICOTTA | PÉRIGUEUX GASTRIQUE

DESSERT COURSE

select one

Bûche De Noël

DARK CHOCOLATE SPONGE | CRÉME AU NOISETTE
BOURBON VANILLA ANGLAISE

Apple Cider Crème Brûlée

GRANNY SMITH COMPOTE | PUMPKIN MACARON
TOASTED GRANOLA CLUSTER