



CHRISTMAS EVE

TASTING MENU —75 PER PERSON

FIRST COURSE

winter kohlrabi + bosc pear salad (v)

walnuts, celery leaf, blue jay blue cheese

mussels and clams bouillabaisse

polenta fritters, saffron aioli, roasted fennel

forest mushroom and spinach rotolo (v)

talleggio fondue, crispy leeks, olive jus

—ADD BLACK TRUFFLES 15

rabbit kabobs with pistachio dukkah

butternut squash puree, roasted potato salad, chestnuts,

SECOND COURSE

roasted rack of lamb

winter spinach, onion puree, glazed carrots

wood fired west coast halibut filet

cannellini beans, herb butter, chanterelle mushrooms

beef wellington

mushroom duxelle, prosciutto, red wine jus

—ADD BLACK TRUFFLES 15

tuscan kale risotto (v)

goat cheese, medjool dates, toasted walnuts

THIRD COURSE

chablis poached bosc pears

gingersnap crumble, rum raisin ice cream, sabayon

sticky toffee pudding

butterscotch pecan crumble, creme fresh, honey plumbs

molten chocolate lava cake

mascarpone ice cream, candied orange, toasted hazelnuts

