



# Christmas Eve Dinner

## First Course

Select One

### Tartare of Ahi Tuna

citrus vinaigrette, miniature salad

### Pan-Roasted Foie Gras

caramelized turnips, and grapefruit gastrique

### Quail

cooked under a brick, apple, salsify salad, huckleberry vinaigrette

### Serrano Ham

celery root rémoulade, bread wafer

### Wild Mushroom Terrine

truffle-scented mayonnaise

## Second Course

Select One

### Rolled Pork Belly

chestnut and pear ragout, Port scented sauce

### Pan-Roasted Diver Sea Scallops

parsnip purée, tangerine dream, shiitake caps, potato croquette

### Seared Red Snapper

sweet potato flan, Champagne beurre blanc, zucchini fritters

### Steak Au Poivre

Yukon gold potato purée, haricots vert

### Roasted Pheasant

curry scented spaetzle, thumbelina carrots, sweet and sour sauce

## Dessert

Select One

### Ginger Almond Tart

### Vanilla Millefeuille

### Christmas Yule Log Cake

### Sorbet Trio

citrus salad

### Chocolate Ganache Tart

cinnamon ice cream

### Candy Cane Soufflé

**\$70** per person

plus tax & gratuity