



## CHRISTMAS EVE

\*3 course Prix Fixe Menu \$80

### FIRST COURSE

roasted chestnut soup, thyme, crème fraiche, hon shimeji mushrooms  
jumbo lump crab cake, poblano cream, crispy cauliflower  
wood oven roasted octopus, new world potatoes, tarragon aioli  
shaved fennel, honeycrisp apple, pecorino reserva, walnut, sherry garlic  
dressing, pistachio crumble

### SECOND COURSE

lasagna verde, bolognese, black truffle bechamel, parmesan  
double cut lamb chop, cippolini onion, swiss chard, baby carrots, celery  
root puree  
risotto, shaved black truffle, prosecco, porcini cream  
pan seared striped bass, wild rice, red endive, baby turnips, parsnip  
puree, lemon  
braised short ribs, robiola mashed potato, baby root vegetables, jus

### DESSERTS

panna cotta, saba, candied lemon  
extra virgin olive oil cake, orange gelée  
armagnac bread pudding, golden raisins, mixed nuts, vanilla gelato

\*limited al a carte menu also available