

Christmas Eve Dinner

One Hundred Dollars Per Person

Optional Wine Pairing for Fifty Dollars

Tax and Gratuity not Included

First Course (Choice of One)

Pan Seared Foie Gras

gingerbread pain perdu, bruleéd fig, mulled cider gastrique

Parisian Gnocchi

wild mushroom, beets, crispy sunchoke

Escargot Bourguignon

garlic, butter, parsley

Second Course

Chestnut Velouté

duck confit, duck cracklin'

Third Course (Choice of One)

Jamison Farm Field Lamb Chop

potato galette, baby carrot, truffle lamb jus

Roasted Lobster

spaghetti, sauce Américaine, crispy herbs

Pan Roasted Scallops

sunchoke purée, blood orange, roasted cauliflower, brown butter

Fourth Course (Choice of One)

Blood Orange Tarte Tatin

chocolate cardamom ice cream, hazelnut caramel

Bûche de Noël

*An auto gratuity of 20% will be added to the entire check
Thank You for Your Understanding*