



christmas dinner

december 25th

first

half shell oysters

mignonette, cocktail

domaine guibertau clos de guichaux saumur, france '14

white truffle carbonara

strozzaprettu, lardons, parmigiana

val de mer grand cru bougros chablis, france '14

venison tartare

mostarda, grilled baguette, pickled blueberries

aj adam dron hofberg grosse gewachs mosel, germany '14

celery root soup

roasted baby carrots, pearl onions, gremolata

schloss gobelsberg gruner veltliner lamm kaptal, austria '11

second

iberico pork loin

sweet potato, cider, crispy brussels sprouts

domaine clusel-roch côté rôti, france '13

grilled u-7 prawn

bearnaise, baby kale, french fry croutons

david duband chambolle musigny burgundy, france '15

roasted beef tenderloin

boursin mash, roasted mushrooms, truffle jus

continuum pritchard hill napa valley, california '12

textures of winter squash

butternut, acorn, pomegranate

domaine marquis d'angerville 1er cru volnay, france '11

dessert

pumpkin cheesecake

milk chocolate cremeaux, pepita ice cream

château suduiraut sauternes, france '99

molten chocolate cake

marshmallow, brandied cherries

kopke colheita tawny douro, portugal '89

\$95 ++

wine pairing option \$50 ++

per person price does not include tax or gratuity