

christmas dinner

december 25th

first

half shell oysters

mignonette, cocktail

white truffle carbonara

strozzaprettu, lardons, parmigiana

venison tartare

mostardaa, grilled baguette, pickled blueberries

celery root soup

roasted baby carrots, pearl onions, gremolata

second

iberico pork loin

sweet potato, cider, crispy brussels sprouts

grilled u-7 prawn

bearnaise, baby kale, french fry croutons

roasted beef tenderloin

boursin mash, roasted mushrooms, truffle jus

textures of winter squash

butternut, acorn, pomegranate

dessert

pumpkin cheesecake

milk chocolate cremeaux, pepita ice cream

molten chocolate cake

marshmallow, brandied cherries

\$95 ++

wine pairing option \$50 ++

per person price does not include tax or gratuity