

Christmas Eve & Day Menu 2019

Tuesday, December 24 & Wednesday, December 25

FIRST COURSE

Caviar

Salmon Rilette, Salmon Skin Chicharrón, Celery, Toasted Sourdough

SECOND COURSE

Crab Risotto

Cherry Tomato, Bone Marrow, Botarga

THIRD COURSE

Filet Foie

Pommes Puree, Maitake Mushroom, Cipollini Onion, Swiss Chard, Truffle Jus

FOURTH COURSE

Christmas Spiced Cake

Egg Nog Mousse, Lavender Sable, D Anjou Poached Pear, Raspberry Bavarian

COST

\$150++ Per Person

RESERVE

Call (808) 921-4600