

Appetizer



Christmas Goose

natural Iowa farm raised, slow cooked breast,
Burgundy braised leg, parsnip ravioli, goose mousse crostini

Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,
Cognac gelée, traditional garnish, toast points

Wild Shrimp

Pacific blue shrimp, vegetable stuffed baby sweet pepper,
whipped white polenta, smoked shrimp butter

Oysters

East Coast Beau Soleil and West Coast Shigoku oysters,
chilled on the half shell, cranberry and Barolo wine vinegar granita

Hot Foie Gras

sautéed duck foie gras, roasted Hudson Valley apple and caramelized Vidalia onion crêpe,
autumn spice cider reduction, toasted pine nut chip

Pear Salad

warm Sauternes poached Anjou pear, curly frisée, baby bibb, fresh cider vinaigrette
lacquered bacon, goat cheese fondue, toasted walnut

Scallops

Nantucket Bay scallops,
salsify purée, sweet and sour butternut squash sauce

Gnocchi and Truffles

handmade ricotta gnocchi, crisp guanciale,
sage brown butter, fresh Italian white truffles shaved tableside

Octopus

Portuguese octopus a la plancha, black garlic,
basil emulsion, zucchini, crisp potato

Caviar Service

Caspian Golden Osetra, Acipenser Gueldenstaedtii, (Germany) \$ 180.00 per ounce
Siberian Sturgeon, Acipenser Baerii, (Germany) \$ 95.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



Venison

Fallow venison loin, pan roasted with cracked green peppercorns, chestnut spaetzel
petit root vegetable, wild lingonberry sauce

Lamb

roasted Colorado rack of lamb, merguez sausage, “stuffed” baby eggplant,
English pea purée, natural lamb reduction

Beef

Char-grilled Niman Ranch strip steak, cipollini, brocolini,
whipped Russet potatoes, Pinot Noir sauce

Duck

crispy Crescent Farms duck breast, wild huckleberry reduction,
confit risotto cake, foie gras emulsion, brussel sprout leaves, duck jus

Black Sea Bass

wild shrimp crust, lemon, olive oil and saffron nage,
classic Romesco sauce, Romanesco cauliflower

Filet Mignon Wellington

individually prepared with Hudson Valley foie gras,
mushroom duxelles, crisp pastry crust, Pinot Noir sauce

Lobster

butter poached Nova Scotia lobster tail, sautéed lobster cake,
grilled baby bok choy, Meyer lemon glaze, fresh hearts of palm

~Vegetarian Menu available on request~



Dessert Trio

eggnog crème brûlée, gingerbread cookie
classic chocolate Marquise Brooklyn Bridge, cocoa nib meringue
candy cane ice cream, white chocolate bark, dark chocolate coviture

Handmade chocolates and confections

Fixed Price \$ 195.00

Christmas Day

December 25, 2021