



CHRISTMAS EVE MENU

Sunday, December 24th

2025

Amuse-Bouche

Jerusalem Artichoke Bisque
Celery Root Crisp,
Dried Apricot, Black Truffle

Confit Foie Gras
Toasted Brioche, Pickled Vegetables,
Cognac Orange Gelee

Endive & Treviso
Jumbo Lump Crab, Blood Orange,
Cucumber, Tarragon Vinaigrette

Heirloom Carrot Salad
Crispy Kale, Fregula Sarda,
Cardamon Labneh

Entrees

Smoked Chilean Sea Bass
Charred Rapini, Honeynut
Squash, Miso Emulsion

Chili Rubbed Venison Loin
Celery Root, Fresh Figs, Port
Wine Sauce

Creekstone Farms Striploin
Truffle Duchesse Potatoes,
Creamed Swiss Chard,
Peppercorn Sauce

Grilled Langoustine
Pee Wee Potatoes, Fennel,
Broccolini, Bouillabaisse Jus

Mushroom Tortellini
Ricotta, Mushroom Consommé,
Brussel Leaves Aged Balsamic

Dessert

Mont Blanc
Pavlova, Marron Glacé Cream, Cassis Crèmeux, Lemon Gelato

Coffee & Anise
Hazelnut Dacquoise, Anise Caramel, Coffee Praline

Salted Chocolate
Souffle Tart, Cacao Nibs Sauce, Smoked Vanilla Ice Cream

Banoffee
Caramel Biscuit, Dulcey Mousse, Burnt Banana Cream

\$125 per person

\$60 per child 4-12 yrs.

Prices are exclusive of taxes and gratuities.

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****