Merry Christmas

Sunday, December 24th, 2023

Appetizer

Choice of:

bigoli tagliati, lamb ragu, black currant, tomato, broccoli rabe, taleggio
seafood salad, calamari, shrimp, mussels, clams, fennel, herbs, meyer lemon
beet salad, endive, grapefruit, chevre, pumpkin seed, honey-whole grain vinaigrette
organic baby greens, brussels, winter radish, root vegetables, walnut, white balsamic
sweet onion soup, potato & ham croquette, maitake, sunchoke, pine nut gremolata
wild mushroom risotto, duck confit, fontina, cherry tomato conserva, saba
octopus, artichoke, fingerling, blood orange, radicchio, tonnato sauce

Entrée

Choice of:

monkfish, lobster polenta, broccoli rabe, porcini, sauce americaine
scottish salmon, savoy cabbage, sunchoke, clams, hazelnut, black truffle jus
icelandic cod, crushed potato, leeks, pancetta, salsify, arugula-oyster chowder
griggstown chicken, aged cheddar grits, baby carrots, collards, cider "hot honey"
angus sirloin, creamed spinach, pommes écrasées, fig jam, sauce au poivre
suckling pig, einkorn, endive, parsnip, honeycrisp apple mostarda

Dessert

Choice of:

salted caramel mousse, chocolate pretzel sable, diplomat cream, burnt sugar ice cream
gingerbread latte cinnamon roll, gingerbread cookie butter, mascarpone, eggnog ice cream
sacher torte, chocolate & vanilla cremeaux, dulce de leche, vanilla ice cream
tasting of seasonal ice creams or sorbets

** 20% service charge will be added to your check**

three courses: $89 per person *– Choice of 1 appetizer, an entrée and dessert*