

Merry Christmas

December 24th, 2025

Appetizer

Choice of:

Sunchoke Soup, duck confit, chanterelles, hazelnut, goat cheese

Seafood Salad, calamari, shrimp, mussels, clams, fennel, herbs, meyer lemon

Gemelli Pasta, wild mushrooms, soppressata, goat cheese, pinenut, spinach & basil pistou

Roasted Beet & Carrot Salad, winter citrus, frisée, ricotta salata, pumpkin seed pesto, saba

Grilled Merguez Sausage, beluga lentils, honeynut squash, hazelnut, treviso, pomegranate

Organic Baby Greens, winter radish, broccoli, parsnip, pistachio, white balsamic

Spaghetti "Carbonara", pancetta, leeks, black pepper, parmesan

Entrée

Choice of:

Scottish Salmon, potato & leek fonduta, sunchoke, black truffle, beurre rouge

Striped Bass, fingerling, shitake, napa cabbage, winter citrus, cashew, vadouvan broth

Black Cod, lobster, shellfish, fregola sarda, tomato-herb pesto, lobster & fennel brodetto

Berkshire Pork Chop, "braised" red cabbage, spaetzle, endive, creminis, honeycrisp conserva

Griggstown Chicken, polenta, broccoli rabe, cippolini, hen of the woods, peperonata

Angus Sirloin, pommes dauphinoise, little gem lettuce, buttermilk, sauce au poivre

Dessert

Choice of:

Baked Alaska, brown sugar meringue, eggnog & caramel ice cream

Triple Chocolate Bread Pudding, dark chocolate custard, white chocolate anglaise, milk ice cream

Spiced Vanilla Shortcake, macerated winter berries, chantilly, mascarpone ice cream

Tasting of seasonal ice creams or sorbets

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

three courses: \$94 per person – Choice of 1 appetizer, an entrée and dessert