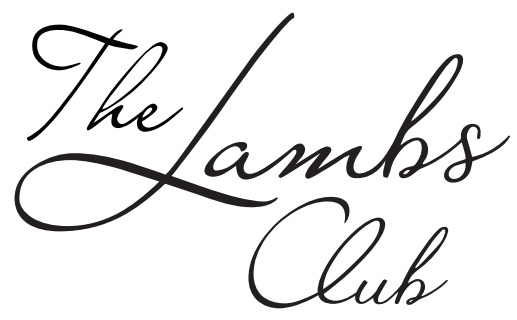




Christmas
2025
\$125

First

- CHESTNUT SOUP
brown butter, celery root, black truffle
- WINTER GREENS SALAD
walnut dressing, cranberry, winter citrus
- TUNA CRUDO
blood orange, pomegranite, yuzu
- BUTTERNUT SQUASH TORTELLINI
parmesan, brunoise squash, juniper jus

Second

- OCEAN TROUT VERONIQUE
poached baby parsnip, sautéed greens
- DUCK A L'ORANGE
tangerine, beets, caramelized onions
- BEEF WELLINGTON
baby carrots, rutabega purée, foie gras & truffle jus
- ROASTED CELERY ROOT
hen of the woods, black truffles, turnips

Sides
\$15

glazed carrots - grilled broccolini - crispy brussels sprouts - creamed kale lasanga - baked potato terrine

Dessert

MILK & COOKIES
caramelized milk, chocolate chip cookie

FIGGY PUDDING
black mission figs, fig leaf, toffee