FIRST

Winter Endive Salad
walnuts, smoked duck breast, red wine pears, sourdough croutons

Imperial Egg
duck egg yolk, creamed spinach, smoked salmon, hackleback caviar

Marinated Yellowfin Tuna
sesame dressing, blood orange, pickled pearl onion

Butternut Squash Soup
pumpkin seed oil, crispy coconut shrimp

Perigord Truffle Tagliatelle
creamy mushroom sauce

Foie Gras Terrine
huckleberry compote, toasted brioche, caramelized chestnuts

SECOND

Maine Lobster THERMIDOR
sauce mornay, creamy spätzle

Nova Scotia Halibut

sautéed mushrooms, potato mousseline, périgord truffle sauce

Rohan DUCK BREAST AND LEG
braised red cabbage, poached pears, brioche dumpling

Venison Loin
celery purée, pommes dauphine, juniper berry jus, lingonberry

BEEF Wellington
sauce bordelaise , sautéed baby spinach

 THIRD

EGGNOG BAKED ALASKA
graham cracker dacquoise, dried cranberry sorbet,

eggnog ice cream

GINGERBREAD GATEAU
honey poached pears, vanilla mousse, chai ice cream

DARK CHOCOLATE RUM CAKE
devils food cake, rum caramel, goat’s milk ice cream

STICKY TOFFEE PUDDING
dates, lemon crème fraiche, tonka bean ice cream

CHEFS SELECTION OF ARTISINAL CHEESES
house-made marmalade, toasted baguette