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