

## Christmas Eve Dinner

### Aperitifs

BEET CHIPS \$6  
fleur de sel

PANISSE \$9  
chickpea fritters, aioli, espelette pepper

BRANDADE CROQUETTES \$11  
salt cod, black olive tapenade

CHICKEN LIVER TERRINE \$16  
homemade pickles, bordeaux gelée



### Oysters \$18

half dozen  
mignonette, lemon

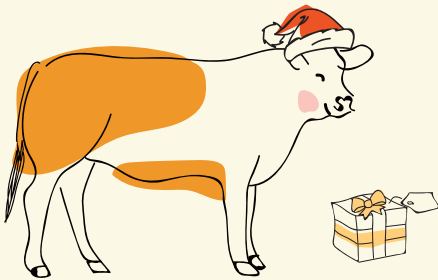


### Appetizers \$18

HOMEMADE POTATO GNOCCHI  
cremini & maitake mushrooms, porcini-cognac cream

SALMON BELLY TARTARE  
chili oil, basil, whipped truffle cream

GRILLED OCTOPUS  
charred lemon, saucisson sec, sauce vierge



### Entrées \$24

RAINBOW TROUT ALMONDINE  
haricots verts, toasted almonds

HORSERADISH CRUSTED SALMON  
green lentil ragoût, sherry vinegar emulsion

ROASTED SASSO CHICKEN  
pommes purée, brussels sprouts, natural jus

SEARED HANGER STEAK  
roasted garlic, charred scallion, 'marchand de vin' butter

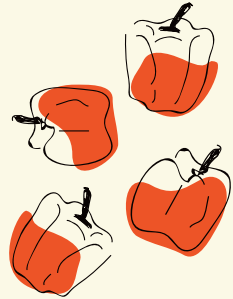
### Garden \$16

BUTTERNUT SQUASH SOUP  
crème fraîche, pumpkin seeds

LITTLE GEM SALAD  
dijon vinaigrette, herbs de provence bread crumbs

KALE & APPLE SALAD  
candied walnuts, roquefort, scallion, walnut vinaigrette

ROASTED CARROTS  
sunflower seed pesto, feta



### Garnitures \$9

POMMES FRITES

ROASTED BRUSSELS SPROUTS

CREAMY POLENTA

BRAISED SWISS CHARD

### Christmas Eve Prix Fixe

five course prix fixe \$65

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BUTTERNUT SQUASH SOUP  
crème fraîche

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POACHED MAINE LOBSTER  
slow poached farm egg, asparagus, uni foam

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SCALLOP CRUDO  
preserved lemon, olive oil

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RAINBOW TROUT ALMONDINE  
haricots verts, toasted almonds

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LEMON TARTE  
fresh pomegranate



### Filet au Poivre \$36

7 oz filet mignon au poivre, frites

Confit Lamb Shoulder \$48

for two swiss chard, creamy polenta

