



# 4 COURSE CHRISTMAS EVE DINNER

**\$85 per Person**

*\$40 Optional Wine Pairing*

## **Caviar Service (Optional)**

*Chilled caviar, egg salad, chives, chestnut blini, 1oz*

Hackleback \$79

Kaluga \$129

Siberian Sturgeon \$120

## First Course

### **Fresh Oysters (3) (gf)**

*add Kaluga Caviar + 24*

Pomegranate mignonette

### **Crab Salad (gf)**

Blue crab, Belgen endive, salmon roe

### **Steak Tartare Toasts**

Caesar aioli, capers, pecorino, anchovies

### **Burrata with Fresh Figs (vg, gf)**

Honey, toasted pistachios, fig balsamic reduction

## Second Course

### **Celeriac Camembert Soup (vg, gf)**

Cranberry swirl

### **Winter Pear Salad (vg, gf)**

Little gem lettuce, pears, blue cheese, walnuts, pomegranate

## Third Course

### **Chestnut Ravioli (vg)**

Housemade, aged parmesan, brown butter sage sauce, chanterelle mushrooms

### **Diver Scallops (gf)**

Pan seared scallops, smoked pork belly, wild rice with roasted wild mushrooms and pecans, pumpkin puree, pomegranate

### **Alaskan Halibut (gf)**

Sautéed Apples, crispy prosciutto, wilted spinach, velouté sauce

### **Rack of Lamb**

Herb crust, parsnips puree, escarole, fig gastric

### **Local Prime Ribeye (gf) +\$20**

Horseradish whipped potatoes, red wine caramel, wild mushrooms

## Fourth Course

Gingerbread Cake (gf)

Candy Cane Chocolate Cheesecake

House-Cured Eggnog Cocktail (gf)

*\*\*Menu is subject to change based on availability of seasonal ingredients\*\**