



## Holiday Menu

Served alongside the regular menu 12/22 and 12/23

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### First

Choice of:

Oysters on the Half Shell, Lemon Cloud, Caviar

Butternut Squash Soup, Smoked Duck, Maple, Cranberry, and Sage

### Second

Pan-seared Foie Gras, Poached Pear, Pomegranates and Micro Greens

### Mains

Choice of:

Grilled Lobster Tail, Carrot and Lentil Compote  
*Asparagus, Tarragon Mousseline*

Roasted Rack of Lamb  
*Parsnip and Potato Gratin, Caramelized Brussels Sprouts*  
*Natural Mint Jus*

### Dessert

Chocolate Bûche de Noel

Four Courses - 95.00

