



Joyeux Noel!

Christmas Eve Menu

Choice of:

Oysters on the Half Shell, Lemon Cloud, Caviar

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

Warm Humboldt Fog Goat Cheese Salad

Quince Jelly, Candied Walnuts, Radicchio and Honey-Dijon Vinaigrette

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



Choice of:

Maple Glazed Salmon

Creamed Corn, Spinach, Haystack Leeks and Potatoes

Rosemary-Scented Organic Breast of Goose

Celery Root and Parsley Purée, Crispy Onions, Gooseberry Demi

Roasted Rack of Lamb

Parsnip Gratin, Caramelized Brussels Sprouts, Natural Mint Jus

Grilled Lobster Tail, Carrot and Lentil Compote

Asparagus, Tarragon Mousseline



Choice of:

Lavender-Infused Honey Cake, Cherry Coulis

Chocolate Bûche de Noel

95.00 for 3 Courses
125.00 for 5 Courses

