



Christmas 2025

\$125 per person

First

- C H E S T N U T S O U P
brown butter, celery root, black truffle
- W I N T E R G R E E N S S A L A D
walnut dressing, cranberry, winter citrus
- T U N A C R U D O
blood orange, pomegranite, yuzu
- B U T T E R N U T S Q U A S H T O R T E L L I N I
parmesan, squash brunoise, juniper jus

Second

- O C E A N T R O U T V E R O N I Q U E
poached baby parsnip, sautéed greens
- D U C K A L ' O R A N G E
tangerine, beets , caramelized onions
- B E E F W E L L I N G T O N
baby carrots, rutabaga purée, foie gras, truffle jus
- R O A S T E D C E L E R Y R O O T
hen of the woods, black truffles, turnips

Sides \$15

glazed carrots - grilled broccolini - crispy brussels sprouts - creamed ale lasagna - baked potato terrine

Dessert

M I L K & C O O K I E S
caramelized milk, chocolate chip cookie

F I G G Y P U D D I N G
black mission figs, fig leaf, toffee

Executive Chef Jack Logue

Chef de Cuisine Alex Tobar