



MERRY CHRISTMAS!

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December 24, 2024

\$150 Per Person

*Kindly note that a service charge of 20% is added to all food & beverage totals.*

**First Course**

RED BEET CHIBOUST

*Marinated Chanterelle Mushrooms, Celery Branch,  
Braised Quince and Darden Ham*

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**Second Course**

WARM PAVÉ OF SMOKED ATLANTIC SALMON

*Fairytale Pumpkin and Apple Vierge  
with Curing Salt Dusted Feuille de Bric*

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**Third Course**

CONFIT OF ATLANTIC MERLU

*Olive Oil Poached Rock Shrimp, Aji Dulce Pepper Fondue,  
Polenta with Herbes de Lou Lou Garden*

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**Main Course**

***A Choice Of***

PAN SEARED SEA SCALLOPS

*Brown Butter Risotto, Roasted Brussels Sprouts,  
Pomegranate Seeds and Périgord Truffles*

~or~

GRILLED BEEF RIB-EYE

*Braised Leek and Poached Prune Stuffed Pommes Anna,  
Chanterelle Mushrooms, and Beurre Moëlle*

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**Dessert**

PASSIONFRUIT SNOWBALL

*Almond Cake, Creme Fraiche Mousse, Whipped Allspice Ganache*