



CHRISTMAS EVE 2018

FIRST COURSE

ALASKAN KING CRAB SALAD
CELERY ROOT REMOULADE
ORANGE SCENTED SHAVED FENNEL

SECOND COURSE

TRADITIONAL BEEF WELLINGTON
PRIME BEEF TENDERLOIN, SPINACH, MUSHROOM DUXELLES,
SAVORY BRIOCHE, CABERNET SAUVIGNON SAUCE

OR

SEAFOOD DUET
BRAISED ATLANTIC HALIBUT, MAINE LOBSTER,
TRUFFLE SUNCHOKE PUREE, RAINBOW CARROTS

DESSERT

CHOCOLATE GRAND MARNIER BÛCHE DE NOËL
GRAND MARNIER CREAM, CHOCOLATE, GANACHE, WINTER BERRY COULIS

\$85 PER PERSON

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND SALES TAXES