



Christmas Eve 2022

AMUSE BOUCHE

FIRST

HIRAMASA Sea Urchin | Serrano Chili | Milk Cracker
Albariño, Garzón Single Vineyard - Garzón, Uruguay 2020

SECOND

NANTUCKET BAY SCALLOPS Golden Curry | Lemon Verbena | Quinoa
Riesling, Dr. Loosen 'Wehlener Sonnenuhr' Spätlese - Mosel, Germany 2020

THIRD

JOHN DORY Herb Crumb | Tokyo Turnip | Brown Butter
Chardonnay, Bitouzet Prieur - Meursault, Burgundy, France 2018

FOURTH

BEEF DUO Perigord Black Truffle | Cassoulet | Short Rib
Cabernet Sauvignon, ZD - Rutherford, California, U.S.A. 2019

PRE DESSERT

STICKY TOFFEE PUDDING Date Sponge Cake | Warm Toffee Sauce | Ginger Cream

FIFTH

BÛCHE DE NOËL Peppermint Ice Cream | Chocolate Chiffon | Orange Purée
Late Harvest Furmint, Oremus 'Tokaji Aszú 3 Puttonyos' - Tokaji, Hungary 2016

PETIT FOURS

Tasting Menu 225
Wine Pairings 175

Executive Chef | **Isaac Olivo**

Pastry Chef | **Whitney Stancil**

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.