

THE OSPREY

CHRISTMAS EVE 2019

\$95pp / \$45 Children under 12



ARRIVAL

Chestnut Veloute

celery, armons, crème fraîche

FIRST COURSE

(choice of)

Venison Tartare

blackberry gastrique, juniper, challot, quail egg, puffed tendon

Nantucket Scallops

carrot purée, house kimchee, carrot top pesto

Kale Waldorf Salad

apple, walnut, cranberry, celery, puffed grains, buttermilk dressing

SECOND COURSE

(choice of)

(add fresh black truffle \$18)

Winter Squash Risotto

pomegranate, crispy kale, farmer's cheese

Black Sea Bass

shiro miso, wild mushroom, baby turnip, black truffle fumet

Roast Guinea Hen

parsnip, cipolini onion, brussels sprouts, lardon

Wagyu Beef Short Rib Wellington

swiss cahrd, mushroom duxelle, bordelaise

(supplement \$21)

DESSERT

(choice of)

Chocolate Mont Blanc

chocolate mousse, candied chestnuts, currants, meringue

Coquito Panna Cotta

strawberry preserves, hibiscus, coconut, spiced rum