



Christmas Eve Dinner

Restaurant will offer regular a la carte menu + the Christmas special menu

Prix-Fixe Menu \$85 per person

Amuse

*"Patatas Bravas" (V, GF)
Spicy Tomato Sauce, Aioli, Scallion*

1st course

*Heirloom Carrots Salad (V, GF)
Apple, Amaranth, Medjool Dates, Pistachio, Feta, Orange, Sherry Caramel*

2nd course

*Bucatini Pasta
Wild Mushrooms, Hemp Oil, Truffle, Spinach, Parmesan Cheese*

3rd Course – Choice of

*Diver Scallop (GF)
Leek, Celeriac, Carrots, Herbs, American Caviar, Beurre Blanc*

*Braised Short Ribs (GF)
Swiss Chard, Bacon, Cauliflower Truffle Puree, Cipollini Onion, Compress Herb Salad*

*Roasted Cauliflower (V, GF, VG)
Paprika Aioli, Soft Herbs, Moscato Raisin Vinaigrette, Pine nuts*

4th Course – Choice of

*Caramelized Pear Crème Brûlée
Cider poached pears, Cranberry Jelly, Gingered spiced sponge*

*Chocolate Yule Log
Chocolate Fudge Cake, Milk Chocolate Crèmeux, Praline Dust, Eggnog Ice cream*

*Mid Dinner Treat
Dulcey coated madeleine*

****The prices next to the dessert represent the price of the dish if guest want to order a la carte.
It should not be printed in the prefix menu– only internal**