



DECEMBER 24, 2025
HOLIDAY FIVE COURSE TASTING MENU 175
SOMMELIER'S CHOICE WINE & BEVERAGE PAIRINGS +75
please select one option from each course

COURSE ONE

FOIE GRAS TORCHON

brioche · port poached pear · black truffle ·
pickled butternut squash · petite greens

KING CRAB

endive · watercress · grapefruit · malt vinaigrette

COURSE TWO

CARROTS

braised & grilled · crumble · salad ·
pickled · demi-glace

GRILLED BEET

smoked cauliflower · black truffle ·
pickled radish · beet reduction

COURSE THREE

SCALLOP

blood orange · marcona almond ·
parsnip puree · charred bitter greens

AGNOLOTTI

butternut squash · sage · pecorino emulsion

COURSE FOUR

IBERICO PORK

pomegranate reduction · smoked potato puree ·
black trumped mushroom · confit leeks

PHEASANT

native rice · braised cabbage ·
cherry juniper gastrique

PRE-DESSERT

pink grapefruit sorbet · halva · candied supremes

DESSERT

NOËL ÉCLAT macadamia · puffed rice · white chocolate espresso mousse · coffee cremeaux

MONT VERT raspberry confit · pistacchio mouse + dacquoise + paste

CAVIAR SERVICE

herb crème fraîche · egg yolk mousse · gaufrettes · grilled brioche

Ossetra 235

Kaluga 195

Chilled Beluga Gold Line Vodka Gastronomique 28

Drappier, "Grand Sendrée", Champagne, France 2012 – Brut 90