

CHRISTMAS DAY MENU

AMUSE BOUCHE

HOUSE SMOKED SALMON & CAVIAR

White Sturgeon Caviar | Crème Fraîche | Chervil | Blini

APPETIZER

Choice of

PORCINI SOUP

Iberico Ham | Mascarpone | Porcini Flambé | Cognac

WINTER HARVEST SALAD

Endives | Shaved Brussels Sprouts | Candied Walnuts | Stilton Cheese
Seasonal Greens | Pink Lady Apples | Champagne Vinaigrette

12-HOUR FOIE GRAS AU TORCHON

Sauternes Gelée | Brioche Toast | Sicilian Pistachios
White Sturgeon Caviar | Quince Paste

MAIN COURSE

Choice of

TEXAS AKAUSHI NEW YORK STRIP

Gruyère Potato Gratin | Chanterelle Mushrooms | Onion Jam
Baby Zucchini | Sunburst Squash | Périgord Truffle Sauce

ROHAN'S DUCK TWO WAYS

Seared Duck Breast & Confit Duck Leg | Swiss Chard | Pearl Farro
Heirloom Carrots | Lyonnaise Potatoes | Duck Jus

POACHED SEABASS

Saffron Risotto | Confit Artichokes | Roasted Tomatoes | Baby Zucchini
Eggplant | Parsley Sauce | Lemon Thyme Infused Oil

FORAGED MUSHROOM TORTELLINI

Oyster Mushrooms | Winter Truffle | Watercress
Roasted Tomatoes | Parmesan Reggiano Foam

DESSERT

CHRISTMAS YULE LOG

Hazelnut Mousse Cake | Orange Crèmeux | Praline Crunch | Confit Citrus

\$115 | per person
plus tax and gratuity