



Christmas Eve Prix Fixe Menu

Please select one item from each course

First Course

Escargots En Crouete
Goat Cheese Fondue, Puff Pastry, White Wine
Chablis, Joseph Drouhin, Burgundy, France, 2015

Butternut Squash Soup
Braised Lamb Ravioli, Pumpkin Oil
Prosecco, Clara C, Valdobbiadene, Italy, NV

Roasted Beet Salad
Arugula, Citrus, Crème Fraiche
Rose, Coeur Clementine, Cotes de Provence, France, 2016

Seared Foie Gras
Pain Perdu, Apple Butter
\$4 supplement
Bordeaux Blanc, Château La Freynelle, France, 2015

Second Course

Roasted Goose
Chestnut Bread Pudding, Brussel Sprouts, Cranberry
Vacquerayas, Domaine Le Couroulu, France, 2013

Pan Seared Local Wreckfish
Spaghetti Squash, Swiss Chard, Mushrooms,
Maltaise Sauce
Bourgogne, Louis Chevallier, Burgundy, France, 2016

Entrecote de Boeuf
Pomme Puree, Wild Mushrooms, Spinach, Truffle
Jus
Malbec, Paul Hobbs Felino, Mendoza, Argentina, 2015

Gratin of Winter Squashes
Goat Cheese, Sage Pesto, Lentils, Roasted Chestnuts
Morgon, Jean Ernest Descombes, Beaujolais, France, 2015

Finale

Chocolate Candy Cane Soufflé
Crème de Menthe Anglaise, Candy Cane Dust
Port, Dow 10 year old Tawny, Portugal, NV

Gingerbread Cake
Caramel Ice Cream, Lemon Glaze
Moscato d'Asti, Michele Chiarlo, Barolo, Italy, 2015

Citrus Crème Brulée
Madeleines
Sauternes, La Fleur D'Or, France, 2013

Duo of French Cheeses
Brillat Savarin, Morbier, Walnuts, Honey
Cote Est, Lafage, Roussillon, France, 2016

\$49 per guest
Tax & Gratuity additional
Wine Pairing \$18