



Merry Christmas!

Please select one item from each course

First Course

Poached Local Shrimp
Marinated Mushrooms, Artisan Lettuce
Lemon Vinaigrette
Pinot Blanc, Dopff & Irion, Alsace, France, 2017

Lobster Bisque
Lobster Timbale, Garlic Croutons
*Rosé, Figuiere "Magali," Famille Combard
Cotes de Provence, France, 2019*

Roasted Beet Salad
Arugula, Citrus, Pistachios, Goat Cheese Fondue
*Chenas, "Vignes de 1939," Pascal Aufranc
Beaujolais, France, 2018*

Seared Foie Gras
House made Brioche, Apple Butter, Duck Jus
*\$6 supplement
Gewurztraminer, "Reserve," Lucien Albrecht
Alsace, France, 2017*

Second Course

Roasted Duck
Chestnut Bread Pudding, Leeks, Cranberry
Coteaux Bourguignons, Michel Magnien, France, 2018

Pan Seared Local Catch
Polenta, Royal Trumpet Mushrooms, Greens
Truffle Beurre Blanc
*Chardonnay, Laurent Perrachon, Beaujolais
France, 2019*

Entrecote de Boeuf
Pomme Puree, Wild Mushrooms, Spinach
Truffle Jus
*Blaye-Cotes de Bordeaux, Chateau Roland la Garde
France, 2016*

Seared Diver Scallops
Lobster Hash, Brussel Sprouts
Sauce Maltaise
Brut Rosé, Bouvet, Loire, France, NV

A vegetarian entrée is available upon request

Finale

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

Gingerbread Torte
Lemon Mousse, Caramel, Candied Ginger
Sauternes, Chateau Villefranche, France, 2017

Cinnamon Crème Brulée
Red Velvet Cookie
*Brachetto d'Acqui, Rosa Regale, Castello Banfi
Italy 2018*

Duo of French Cheeses
Brillat Savarin & P'tit Basque
Walnuts, Honey
*Corbieres, Domaine de Font Sainte, Languedoc
France, 2018*

\$49 per Guest
Wine Pairing \$19

Tax & Gratuity additional