



CHRISTMAS EVE DINNER

DECEMBER 24, 2018

PRIX FIXE MENU

FIRST COURSE

ALASKAN KING CRAB SALAD (GF)

Celery Root Remoulade with Orange-Scented Shaved Fennel

SECOND COURSE

TRADITIONAL BEEF WELLINGTON

Prime Beef Tenderloin with Spinach and Mushroom Duxelles in a Savory Brioche with Cabernet Sauvignon Sauce

OR

SEAFOOD DUET (GF)

Braised Atlantic Halibut and Maine Lobster with Truffle Sunchoke Puree and Rainbow Carrots

DESSERT

CHOCOLATE GRAND MARNIER BÛCHE DE NOËL

Grand Marnier Cream, Chocolate Ganache with Winter Berry Coulis

\$85 PER PERSON*

*All prices are subject to a 24% service charge and sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.