



CHRISTMAS EVE 2018

MENU PRICE PER GUEST \$135 | SOMMELIER WINE PAIRINGS, ADDITIONAL \$75

FIRST COURSE

PARSNIP VELOUTÉ

BROWN BUTTER GÂTEAU, GLAZED QUINCE

*WINE OPTION*

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SECOND COURSE

SMIP RANCH BEET SALAD

FUYU PERSIMMON, BURATTA, WALNUT VINAIGRETTE

*WINE OPTION*

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MAIN COURSE

ROASTED BRASSICAS

BLACK PÉRIGORD TRUFFLES, CAULIFLOWER PORRIDGE

*WINE OPTION*

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DESSERT COURSE

SACHER TORTE

APRICOT JAM, CHOCOLATE GLACAGE, CANDIED WALNUT ICE CREAM

*WINE OPTION*

OR

BAKED ALASKA

SPECULOUS ICE CREAM, HONEY MERINGUE, BLOOD ORANGE

*WINE OPTION*

*IN ADDITION*

CINDERELLA PUMPKIN ORECCHIETTE	\$\$
CRÈME FRAICHE, KALE, SAGE	
ADD ALBA WHITE TRUFFLE           3G \$80	
ADD BLACK PÉRIGORD TRUFFLE   3G \$25	
SPRUCE CAVIAR SELECT-KELUGA, OSETRA, OR AMERICAN STURGEON	AQ
SERVED WITH SEASONAL ACCOMPINIMENT	
SEARED FOIE GRAS	31
HUCKLEBERRIES, FRENCH LENTILS, BRIOCHE	

*CELEBRATE WITH BUBBLES*

BÉRÊCHE & FILS, BRUT RÉSERVE NV	110
VEUVE FOURNY, ROSÉ NV	106
VILMART & CIE, GRAND CELLIER, BRUT NV	168
AGRAPART & FILS, AVIZOISE, BLANC DE BLANCS, EXTRA BRUT 2009	264
DOM PERIGNON, BRUT 2006	296
PHILIPPONNAT, CLOS DE GOISSES, BRUT 2005	460
KRUG, BRUT 2002	520
SALON, BLANC DE BLANCS 2004	840