

# CHRISTMAS NIGHT DINNER

## AMUSE BOUCHE

Squash Blossom | Crab Salad | Verbena Foam

## APPETIZER

*Choice of*

### CREAMY BUTTERNUT SQUASH SOUP

Périgord Black Truffle | Pomegranate Gastrique

### BUTTER POACHED KING CRAB

Heirloom Beets | Lemon Verbena Espuma | Ikura | Avocado Cream

### 12 HOUR FOIE GRAS

Southerner's Gelée | Hackleback Caviar | Brioche Toast | Sicilian Pistachios

## MAIN COURSES

*Choice of*

### AKAUSHI NEW YORK STRIP

Parsnip and Carrot Mousseline | Chanterelle Mushrooms | Blistered Tomatoes  
Madeira Reduction

### KUROBUTA PORK TENDERLOINS

Forbidden Rice | Spinach | Roasted Baby Carrots | Gremolata | Cranberry Reduction

### DOVER SOLE

White Asparagus Tips | Saffron Gnocchi | Birch Caviar Sauce

## DESSERT

### CHRISTMAS BUBBLE

Gingerbread Mousse | Lemon Cake | Apple Compote | Vanilla Crème Anglaise

**\$95** | per person  
plus tax and gratuity