

CHRISTMAS DAY MENU

AMUSE BOUCHE

AKAUSHI WAGYU NEST

Salt Cured Quail Yolk | 24 Month Aged Parmigiano Reggiano | Smoked Trout Roe

APPETIZER

Choice of

CHESTNUT & CELERY ROOT BISQUE

Jamón Ibérico | Chive Oil | Garden Toast

WINTER GREEN SALAD

Mâche | Endives | Shaved Brussels Sprouts | Candied Pecans | Stilton
Roasted Heirloom Beets | Poached Baby Pears | Champagne Vinaigrette

FOIE GRAS AU TORCHON

Sauternes Gelée | Brioche Toast | Sicilian Pistachio Dust
California White Sturgeon Caviar | Spiced Apple Compote | Calvados Gastrique

MAIN COURSE

Choice of

48HR BRAISED AKAUSHI WAGYU SHORT RIBS

Smoked Potato Mousseline | Chanterelle Mushrooms | Baby Zucchini
Sunburst Squash | Red Wine Miso Jus

ROHAN'S DUCK TWO WAYS

Sous Vide Duck Breast & Confit Duck Leg
Parsnip Purée | Braised Spinach | Pearl Onions | Almond Crumble
Pomegranate Arils | Spiced Wine | Au Jus

LEMON & THYME OLIVE OIL POACHED DOVER SOLE

Leek Fondue | Confit Artichokes | Roasted Tomatoes
Champagne Sabayon | Italian White Sturgeon Caviar

JERUSALEM ARTICHOKE & TRUFFLE RISOTTO

Winter Truffle | Watercress | English Peas
Roasted Tomatoes | Parmigiano Reggiano Cloud

DESSERT

NOËL

Stollen Bread | Mandarin Confit | Cardamom Cream
Baby Pinecones | Marzipan Crunch

\$120 | per person
plus tax and 18% gratuity