

# CHRISTMAS EVE

MONDAY, DECEMBER 24<sup>TH</sup>

*amuse-bouche*

*first*

## MUSHROOM CIGARS

GOAT CHEESE, PORCINI MUSHROOMS, PHYLLO PASTRY

*second*

## CREAMY CRAB & FENNEL SOUP

*third*  
*choice of*

## BEEF WELLINGTON

FILET MIGNON, PUFF PASTRY, MUSHROOMS, BLACK TRUFFLE THYME DEMI

*or*

## LOBSTER & STURGEON CAVIAR RAVIOLI

GOAT CHEESE, VANILLA CABERNET REDUCTION

*dessert*

## COCOA NIB SEMIFREDDO

RASPBERRY ZABAIONE, TOASTED HAZELNUTS

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EXECUTIVE CHEF **TOM PATTERSON**

\$72++ PER PERSON  
RESERVATIONS REQUIRED  
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE  
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST  
MENU SUBJECT TO CHANGE WITHOUT NOTICE