



## Christmas Eve Dinner

### FIRST COURSE

Hearts of Little Gem Lettuce  
*Duck Prosciutto, Scallion, Charred Cilantro Vinaigrette*

### SECOND COURSE

Butternut Squash Velouté with Winter Spices  
*Sunchoke Chips, Lemon Oil*

### THIRD COURSE

Brandt Farms Prime New York  
*Celery Root Purée, Split Beans, Black Truffle, Frisée Salad*

### DESSERT

Milk Chocolate Yule Log  
*Mushroom Shaped Meringue, Cocoa Nib Soil*

\$125

Additional wine pairings

\$50

Children under the age of 12

\$55



\* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."