

PRE-FIXE DINNER MENU - \$125 PER GUEST

Select One From Each Course

FIRST COURSE

Tuna Tartar

smoked crème fraîche, puffed rice, fresno pepper

Baby Iceberg

*bacon lardon, house dried tomato, cucumber,
black olive, blue cheese crumble*

Beets & Burrata

*pistachio, smoked yogurt, cara cara orange,
25 year aged sherry*

SECOND COURSE

Butternut Squash Tortellini

pecan. pickled cranberry, sage

French Onion Soup

gruyère

Jumbo Lump Crab Cake

red pepper coulis, chipotle remoulade, meyer lemon

THIRD COURSE

Creekstone Filet Mignon

potato pave, asparagus, bordelaise

Atlantic Halibut

littleneck clams, fingerling potato, tomato, bacon lardon

Wild Mushroom Rissoto

parmesan, mascarpone, black truffle butter

FOURTH COURSE

Bûche de Noël

raspberry, white chocolate mousse

Opera Cake

espresso mousse, dark chocolate

NY Cheesecake

strawberry, vanilla chantilly

CHRISTMAS DINNER

