
CHRISTMAS EVE

Oven warm Bub & Grandma's country bread with artisanal Beurre de Bordier

Glass of Laurent-Perrier champagne

Smoked chicken and winter squash soup

Butter lettuce with pear, smoked bleu cheese, pecans

House-made pumpkin ravioli with sage

Charcoal grilled prawns with charred lemon and saffron aioli

Carved heritage Diestel turkey breast, cranberry

Slowly braised prime beef short rib

Charcoal grilled Branzino with warm caper chimichurri

Vegan bucatini pasta with foraged mushrooms and black truffle

Buttered mashed potatoes

Traditional brioche stuffing

Green beans with almonds

Old fashioned giblet gravy

Bûche de Noël

\$125 per person / not including taxes and gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness