



Christmas Eve Tasting Menu

Amuse-Bouche

Sunchoke, Perigord Black Truffle, Buckwheat



Maine Sea Scallop Crudo

Celery, Radishes, Alba White Truffle Vinaigrette



Dover Sole

Cauliflower, Buddha's Hand, Petrossian Daurenki Caviar



Millbrook Venison

Braised Red Cabbage, Foie Gras, Huckleberry Sauce Grand Veneur



Dark Chocolate Mousse

Citrus confit, pear-yuzu sorbet, spiced poached pear

\$225

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