

CHRISTMAS STROLL 2017

FIRST COURSE

Winter Salad Greens

Kale, Aged Gouda, Radish, Toasted Pumpkin Seeds

Nantucket Bay Scallops and Oysters

Yuzu Citrus Mignonette, Served Raw

Salmon Gravlax Tartare

Herb Crème Fraîche, Brioche Crouton
\$35 Osetra Caviar Supplement

Hamachi Crudo

Rhubarb, Apple, Radishes, Shiso

Foie Gras Terrine

Cranberry, Peanut Butter, Toasted Brioche

Butternut Squash Soup

Braised Pork Belly, Baby Leeks

Spiced Pumpkin Ravioli

Sage, Pecorino Cheese

Ricotta Gnudi

Wild Mushrooms, Iberico Ham

SECOND COURSE

Bay Scallops

Pumpkin Purée, Hen of the Woods, Truffle Cream

Swordfish

Parsnip Puree, Kale, Lobster Sauce

Red Snapper

Bergamot Citrus, Zucchini, Herbaceous Sauce

Poached Maine Lobster

Saffron Pearl Barley, Heirloom Carrots, Cognac Lobster Sauce
\$10 Supplement

Free Range Chicken

Sweet Potato, Grilled Field Mushrooms

Roasted Venison Loin

Celeriac, Chestnut Purée, Black Trumpet Mushrooms

Grilled Angus Steak "Bourguignon"

Roasted Carrots, Cipolini Onions, Garlic Mashed Potato

DESSERT

Chocolate Napoleon

Meyer Lemon, Caramel Popcorn, Torched Meringue

Carrot and Walnut Cake

Maple Orange Frosting, Gingerbread Crumble

Fruit Tart

Lemon Curd, Raspberry Sauce, Vanilla Ice Cream



\$150 PER PERSON

EXECUTIVE CHEF – MARCUS WARE

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS