

**Thanksgiving Menu \$95 (+ limited a la carte) Additional Wine Pairing \$45**

Pumpkin Veloute **GF**  
Duck Confit, Fried Leeks, Toasted Nuts

Slow Cooked Cod  
Fried Shallots, Cauliflower, Juniper Berry Sauce

Forest Mushrooms Stuffed Turkey **GF**  
Black Truffle, Whipped Potato, Cranberry

Pecan Pie  
Bourbon Chantilly, Sugar Puff Pastry

**Christmas Day Menu \$95 (+ limited a la carte) Additional Wine Pairing \$45**

Grilled Persimmons Salad  
Speck, Honey Gastrique, Yam Foam, Pantone Crust

Maine Lobster  
Salmon Roe, Clam Nage, Sweet Potato Fritter, Sorrel Leafs

Kobe Style Ribeye **GF**  
Foie Gras, Wax Beans, Celery Root Puree, Hazelnuts, Veal Jus

Chocolate & Raspberry Yule Log  
Meringue Mushrooms, Candy Cane Crème Anglaise

**New Year's Eve \$115 (menu only at the Grill) Additional Wine Pairing \$55**

Chestnut Veloute **GF**  
Shallots Confit, Foie Gras, Brandy Apples, Lemon Oil  
**VG – No Foie Gras**

Baby Beet Frisee Salad **GF VG**  
Goat Cheese Mousse, Black Olives, Grapefruit Vinaigrette

Seared Alaskan Halibut **GF**  
Black Eyed Peas, Mache, Pomegranate Gastrique  
**VG – Poached Egg**

Roasted Beef Tenderloin  
Brussel Sprouts, Black Pepper Spätzle, Winter Truffle, Veal Jus  
**VG – Tofu Steak**

Rose Champagne–Bittersweet Chocolate Mousse  
Blood Oranges, Vanilla Swirl Ice Cream