CHRISTMAS DINNER MENU

A Champagne Toast to Begin

STARTERS
Choice of one

Wild Mushroom & Chestnut Vol-au-Vent
Flaky puff pastry filled with wild mushroom duxelles, roasted chestnuts, thyme cream, Madeira jus, and crispy Parmesan

Peach & Stracciatella Panzanella
Grilled peaches, heirloom tomatoes, creamy stracciatella, toasted focaccia croutons, fresh basil, pickled shallots, white balsamic dressing, and extra virgin olive oil

MAIN COURSES
Choice of one

Christmas Turkey Roulade
Herb-roasted turkey roulade with chestnut and thyme stuffing, potato purée, maple-glazed baby carrots, cranberry mostarda, and turkey jus

Italian Porchetta
Slow-roasted pork belly and loin, rosemary and fennel seed stuffing, crispy crackling, roasted potatoes, braised seasonal greens, and Italian salsa verde

Risotto al Nero di Seppia
Carnaroli risotto infused with rich squid ink, sautéed calamari, silky lemon aioli, fresh avocado, and extra virgin olive oil

DESSERTS
Choice of one

Pistachio Tiramisù
Espresso-soaked ladyfingers, silky pistachio mascarpone cream, roasted Sicilian pistachios, and a delicate dusting of cocoa powder

Dark Chocolate & Hazelnut Torta
Rich dark chocolate and roasted hazelnut cake, strawberry compote, vanilla gelato, and chocolate crumble

THREE-COURSE SET MENU · $145 PER GUEST
Taxes and gratuity are not included.

Please inform your server of any allergies or dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.