

# CHRISTMAS

## FIRST

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### CHICORIES SALAD

kunik, pine nuts, date vinaigrette

### CRAB BACK SOUP

creamy shellfish broth, blue crab, potato, crispy leeks

## SECOND

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### BEET MEZZALUNA

watercress, beet top pesto, shaved walnuts, hay aged pecorino

### SMOKED BONESLESS SHORT RIBS

crispy artichokes, wild mushroom bordelaise

## THIRD

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### BAKED PERSIMMON GALETTE

bourbon barrel maple syrup, mascarpone

### WHITE CHOCOLATE MOUSSE CAKE

chocolate pearls, macerated strawberries

**55** per guest

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



EXECUTIVE CHEF: TODD MATTHEWS  
CULINARY DIRECTOR: JEFF HASKELL