

# CHRISTMAS EVE

## FIRST

*(choose one)*

Ichabod oyster, citrus coriander, pomegranate gelée\*

Scallop crudo, blood orange, castelvetro olives, squid ink rice puff\*

Market greens, seasonal vegetables, maple vinaigrette

## SECOND

*(choose one)*

Winter squash soup, chestnut, toasted coconut, spiced crème

Heirloom beets, chèvre frais, farro puff, tarragon meringue

Venison tartare, eggplant, caraway crouton, pinenut\*

Spanish octopus, sunchoke, golden delicious, smoked almonds

Cassoulet, lamb merguez, coco beans, quail egg

## THIRD

*(choose one)*

Sweet potato gnocchi, black trumpet, ricotta salata, cashews

Maine lobster tortellini, celery root, vanilla, D'Anjou pear

Halibut, heirloom carrots, trumpet royale, vadouvan emulsion

Duck Breast, pumpkin butter, cranberry, romanesco, cardamom jus

Rack of Lamb, pattypan farci, mustard greens, date jus *(\$5 supplement)*

## FOURTH

*(choose one)*

Buche de Noel, chocolate mousse, maple kataifi, sunchoke ice cream

Pumpkin spice cake, thyme ice cream

Beignet, caramel crèmeux, pear brandy anglaise

Holiday ice cream selection

PER GUEST 85

Executive Chef: Josue Louis

B I S T R O  
*du Midi*

Pastry Chef: Allen Morter

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.