

CHRISTMAS EVE

FIRST

Arugula & Endive Salad, hazelnuts, winter vegetables, sherry vinaigrette

Selection of Oysters, apple cider mignonette*

Nantucket Bay Scallop Crudo, island creek sturgeon caviar, blood orange, pistachio gremolata*

Scituate Lobster, truffle burrata, black truffle cauliflower emulsion

Foie Gras Torchon, pickled pear, pomegranate, walnut raisin toast

Venison & Pork Terrine, pistachio, huckleberry compote, champagne mustard

SECOND

Chestnut Gnocchi, cricket creek farms feta, baby brussels, pine nuts, basil

Black Truffle Tagliatelle, périgord black winter truffle, wild mushrooms, preserved lemon (\$20 supplement)

Bouillabaisse du Midi, lobster, shrimp, scallop, mussels, clams, calamari, cod

Crusted Halibut, bacon & clam agnolotti, lemongrass chowder

Duck Breast, winter squash butter, cranberry, romanesco, cardamom jus*

Crystal Valley Chicken, vadouvan risotto, mustard greens, lavender chicken jus

Brandt Beef Rib Eye, mushroom duxelles, puff pastry, black garlic bordelaise*

DESSERT

Pepita Financier, cardamom crémeux, pumpkin ice cream

Dark Chocolate Panna Cotta, orange tuile, black currant sorbet

Plum Almond Frangipane, red wine plums, rosemary ice cream

Holiday Ice Cream & Sorbet Selection

95 per person

Executive Chef: Robert Sisca

B I S T R O
du Midi

Pastry Chef: Lira Mondal

*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.