

# CHRISTMAS DAY SET DINNER

## Sea Urchin

French oscietre caviar • egg sabayon

*Louis Roederer, Collection 244 Brut, Champagne, France NV*

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## Sautéed Foie Gras

red cabbage • brussels sprouts • pear

*Château Jas de Bressy, Châteauneuf-du-Pape Blanc, France 2022*

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## Oyster Velouté

cucumber • crispy bacon

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## Lobster Wellington

aromatic carrot purée • ginger butter sauce

*Edonard Delaunay, Bourgogne-Septembre Blanc, Burgundy, France 2021*

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## Black Truffled Local Chicken

garden vegetables • potato gratin • jus de rôti

or

## Beef Tenderloin

carrot fondant • pommes mousseline • smoked bone marrow bordelaise

*Château Giscours, Margaux, Bordeaux, France 2007*

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## Hazelnut Soufflé

salted caramel ice cream • bitter chocolate sauce

*Graham's Fine White Port, Duriense, Portugal*

**4 - course 1,388 per person**

**6 - course 1,888 per person**

*Sommelier's Wine Pairing*

*5 – glass 688 / 3 – glass 388*

If you have any food allergies, please inform our staff.