

CHRISTMAS EVE SET DINNER

Lobster Tart & Kristal Caviar

Louis Roederer, Collection 244 Brut, Champagne, France NV

Seared Hokkaido Scallops

black truffle • aromatic herb nage

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

Duck Consommé

beetroot • wild mushrooms

Seared Foie Gras

red cabbage purée • brussels sprouts • pear

Edouard Delaunay, Bourgogne-Septembre Blanc, Burgundy, France 2021

Roasted Whole Yellow Chicken

fricassée of green asparagus • potato gratin • peas • jus de rôti

Or

Beef Wellington

pommes mousseline • garden vegetables • black truffle sauce

Château Giscours, Margaux, Bordeaux, France 2007

Gingerbread Soufflé

orange compote • vanilla ice cream

Graham's Fine White Port, Duriense, Portugal

4 - course 1,488 per person

6 - course 1,988 per person

Sommelier's Wine Pairing

5 – glass 688 / 3 – glass 388

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