

— CHEF'S CHRISTMAS EVE MENU —
Monday, December 24, 2018

— STARTER —

ROASTED CHESTNUT SOUP

POMEGRANATE MOLASSES, BLOOD ORANGE, ROSE
Mas de Daumas Gassac Chenin Blanc Blend, Languedoc, France 2015

— OR —

STONINGTON SEA SCALLOP

LEMON THYME, CHRAIME, PARSLEY ROOT
Belle Pente Riesling, Willamette Valley, Oregon 2010

— OR —

TORCHON OF HUDSON VALLEY FOIE GRAS

BRIOCHE-CRUSTED, MUSCAT GRAPES, ICE WINE
Trimbach Gewürztraminer, Alsace, France 2014

— OR —

ALBA WHITE TRUFFLE TAGLIATELLE

PARMIGIANO-REGGIANO, BROWN BUTTER
Jacques Maillet Altesse 'Autrement', Savoie, France 2015 (1500 ml)

| SUPPLEMENT 50 |

— ENTRÉE —

CHATHAM CODFISH

FINGERLING POTATO, AFGHAN PISTACHIO, SERRANO CHILE, MINT
Roar Pinot Noir 'Garys' Vineyard', Santa Lucia Highlands, Ca 2015

— OR —

APICIUS-GLAZED LONG ISLAND DUCK

MEDJOOOL DATES, KUMQUAT, SMOKED LABNEH, CARDAMOM
Michele Reverdito 'Ascheri', Barolo, Piemonte, Italy 2013

— OR —

BLACK ANGUS PRIME RIBEYE

NIGELLA SEED, GREEN TAHINI, TURNIP, SORREL
Rene Rostaing 'Ampodium', Cote-Rotie, Rhône, France 2011

| JAPANESE A-5 MIYAZAKI WAYGU SUPPLEMENT 72 |

— OR —

MAINE LOBSTER POT PIE WITH BLACK PÉRIGORD TRUFFLE

WINTER VEGETABLES, COGNAC CREAM
Chateau de Meursault 'Charmes' 1er Cru, Meursault, Burgundy, France 2014

| SUPPLEMENT 95 |

— DESSERT —

PAIN D'ÉPICES

"TOAST" CUSTARD, POMEGRANATE, SAGE
Sandeman 20 Year Old Tawny Port, Douro Valley, Portugal NV

— OR —

BÛCHE DE NOËL

MILK CHOCOLATE, CANDY CAP, VANILLA
Dow's Vintage Port, Douro Valley, Portugal 1985

— OR —

POINT REYES BAY BLUE CHEESE

KHORASAN, PEAR PRESERVES
Royal Tokaji Wine Co. Aszu '5 Puttonyos', Tokaji, Hungary 2013