

REVEILLON DE NOËL CHRISTMAS EVE DINNER

Wednesday, December 24 2025 | 4:30PM-9PM

Last Seating 8:30pm

Three-Course Dinner Prix Fixe | \$115 Per Person ++

Premium Wine Pairings \$35++

PREMIER

OEUFs MIMOSA AU CAVIAR ROYAL

Caviar Royal Ossetra | Deviled's Eggs
Crème Fraîche | Chives | Puff Pastry Crisp

TERRINE DE FOIE GRAS AU SAUTERNE

Hudson Valley Foie Gras Terrine
Brioche Toast | Mango-Chutney

HUÎTRES ROCKFELLER AU CRABE

3 *Oysters Broiled | Jumbo Lump Crabmeat
Spinach | Hollandaise | Bread Crumbs

SALADE DE ROQUETTES GF|VG

Arugula | Shaved Anjou Pear | Roquefort
Candied Pecans | Balsamic Dressing

BISQUE DE HOMARD GF

Cream of Lobster Soup | Lobster
Crème Fraîche | Chives

PLATS

DINDES AUX TRUFFES

Slow Roasted Organic Turkey
Truffled Jus | Chestnut Stuffing
Brussel Sprouts | Carrots | Pommes Purée
"A Classic French Christmas Dish"

FLETAN AU MISO

Atlantic Halibut Filet | Miso Marinade
Lime Beurre Blanc Sauce | Shaved Radish
Ginger Carrot Purée | Wilted Spinach

ROTI DE COTE DE BOEUF - SAUCE PERIGUEUX GF

Angus *Beef Ribeye Roast | Cabernet-Truffle Sauce
Gratin Dauphinois | Brussel Sprouts | Carrots
Mushrooms | Cipoline

RISOTTO À LA TRUFFE GF

Italian Carnaroli Rice | Périgord Truffle & Mushrooms
Truffle Cream | Parmesan Chip

DESSERTS

TROIS FROMAGES GFA

Trio of Artisanal Cheeses
Walnut-Fruit Bread

Toasted Walnuts | Honey Comb

TARTE AUX CANNEBERGES

Cranberry Cream | Biscoff Crust
Spiced Orange | Toasted Pecans
Whipped Valrhona White Chocolate

ADD AN ADDITIONAL COURSE BEFORE DESSERT +16

BÛCHE DE NOËL GFA/CN

Chocolate Almond Dacquoise | Espresso Cream | Valrhona Chocolate Ganache
Illy Coffee Ice Cream | Shaved Chocolate | Toasted Almonds

COUPE MONT-BLANC GFA/CN

Chestnut & Vanilla Ice Cream | Crisp Almond Meringue | Caramel Salé
Valrhona Chocolate | Chantilly | Candied Chestnuts | Gaufrette

First Complimentary Bread & Butter Basket - Three Dollars (3) For Each Additional Basket

Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free. Items marked CN contain nuts.
*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies
\$115 per person fee will be charged to the card on file. A gift card in the charged amount will be sent to the person being charged.
This is the only menu being featured during Christmas Eve | We will not be able to accommodate all allergens