

Amuse:

Caviar Blini

Russian Cocktail Blini, Crème Fraiche, Trout Roe, Red Vein Sorrel

Soup:

Mushroom Soup

Signature Soup, Puff Pastry Baton, Grated Parmigiano

Or

Crab Bisque

Maryland Blue Crab, Crème Fraiche, Chive Oil

Appetizer:

Wagyu Crostini

American Wagyu Tenderloin, Whipped Boursin, Brioche Crostini, Grated Horseradish, Aged Balsamic, Arugula Cress

Or

Amberjack Mosaic

Lightly Cured Amberjack, Seaweed Powder, Cucumber Broth, Parsley & Celeriac Puree, Paddlefish Caviar, Saffron Tuile

Salad:

Burgundy Truffle Caesar

Belgian Endive "Lettuce Cup", Black Truffle Caesar Dressing, Duck Fat Pangratto, Parmigiano Reggiano, Burgundy Truffle

Or

Beet Carpaccio

Badger Flame Beets, Burrata, Pomegranate Vincotto, Everything Bagel Crouton, Lemon Zest, Bullsblood & Arugula Cress

Intermezzo

Muskmelon & Greek Yogurt "Dippin' Dots"

Seafood:

Lobster & Confit Tomato

Butter Poached Lobster Tail, Olive Oil Confit Grape Tomatoes, Potato Fondant, Roasted West Coast Chantarelle, Red Vein Sorrel, Tarragon Oil

Or

King Salmon

Cast Iron Roasted King Salmon, Pancetta Roasted Fingerling Potatoes, Charred Asparagus Tips, Chablis Velouté, Dill Oil, Bullsblood Cress

Meat:

Deconstructed Beef Wellington

Petite Filet Mignon, Wild Mushroom Duxelles, Puff Pastry Rondelle, Madeira Infused Foie Gras Bordelaise, Chives

Or

Rack of Lamb

Roasted Domestic Lamb, Pistachio & Herb Crust, Pommes de Robuchon, Charred Belgian Endive, Crispy Baby Beets, Lamb Jus

Dessert:

Goose Cake Yule Log

Or

Cookie & Cream Mousse Bomb