

christmas eve

ninety acres

FIRST COURSE

celery root & chestnut soup

farro, short rib, parmigiano

salad of beets & endive

persimmon, hazelnut, gorgonzola

slow poached natirar egg

polenta bianco, forest mushroom,
5 year aged parmigiano, black truffle

forbidden rice

chorizo, manila clams, mussels,
shrimp, calabrian chili aioli

hamachi crudo

lemon zest, chive, crème fraîche

SECOND COURSE

gemelli

bolognese bianco, black
truffle, fontina fondue

black bass

winter vegetables,
sweet and sour broth

grass-fed filet mignon

spinach purée, pommes
anna, sauce béarnaise

maitake mushroom

seaweed butter,
farrotto, black truffle

THIRD COURSE

cookie & milk sundae

cookie milk ice cream, cookie,
dark chocolate sauce

brown sugar chestnut buttercake

chestnut cream, brown sugar
crumble, rum ice cream

dark chocolate peppermint tart

white chocolate peppermint tart,
hot fudge, candied cocoa nibs

gingerbread panna cotta

pomegranate reduction,
gingerbread tuile, pomegranate