

Christmas Eve Dinner

SUNDAY, DECEMBER 24, 2017

ENDIVE AND PEAR SALAD
CANDIED WALNUTS / ROQUEFORT DRESSING

PAN-SEARED SEA SCALLOPS
CELERY ROOT MOUSSELINE / BRUSSELS SPROUTS

FLANNERY'S PRIME RIB
GARNET YAM ROSTI / SAUCE PÉRIGUEUX

OR

BUTTER-POACHED MAINE LOBSTER
BLACK TRUFFLE AND POTATO RAVIOLI / CARAMELIZED SHELLFISH BROTH

OR

GRILLED 38 NORTH DUCK BREAST
HUNTERS-STYLE DUCK SAUSAGE / POACHED QUINCE

SAIGON CINNAMON CAKE
MAPLE CUSTARD / BLOOD ORANGE

OR

BÛCHE DE NOËL

ONE HUNDRED THIRTY DOLLARS PER PERSON
(EXCLUSIVE OF TAX AND GRATUITY)