

# CHRISTMAS EVE

## *Shared Plates*

### ***Raw Seafood Platter - \$100***

4 raw oysters, 4 jonah crab claws, 4 shrimp cocktail, 1 cull lobster  
*saffron aioli, cocktail sauce, housemade infused hot sauce*

### ***Foie Gras Torchon - \$30***

thick cut house cured grade A foie gras  
*toasted gingerbread, smoked maple, holiday spice*

### ***Meat & Cheese Board - \$40***

a selection of 5 artisan cured meats & 5 premiere local cheeses  
*crostinis, pickled peppers, mustards, honey, berries*

## *Entrees*

### ***Fresh Burgundy Truffle Pasta - \$65***

house-made papperadelle  
*fresh truffle butter, shaved burgundy truffles & parmesan cheese*

### ***New York Strip - \$140***

A5 Japanese Wagyu  
*preserved ramp salt, charred cipollini onion*

### ***Colossal Crab Cake - \$65***

fresh jonah crab, Ossetra caviar, yukon potatoes  
*old bay aioli, watercress, lemon*

## *Sides*

***Black Truffle Potato Pave - \$25***

*creme fraiche, chives, maldons*

***Local & Wild Mushrooms - \$20***

*sherry, salsa verde, garlic*

***Broccolini & Caulilini - \$18***

*citrus, shallot, chilis*