Our Christmas Eve service is from 2pm-8pm
Reservations are by phone only, please call 203-580-1900 for availability
We can accommodate groups of 10 or less for the holiday

Christmas Eve

$150 PER PERSON PRIX FIXE MENU
$75 PER CHILD 2 COURSE PRIX FIXE MENU

APPETIZER

Yellowtail Crudo*: jonah crab, yuzu kosho vinaigrette & frisee

-or-

Wagyu Beef Tartare*: arugula, parmesan, pinsa romana & truffle aioli

-or-

Organic Beet Salad: smoked macadamia nuts, banyuls vinaigrette & endive

-or-

Celeriac Soup: shaved celery salad, maine lobster, chives

ENTRÉE

Duck A L'orange*: pan seared breast, confit leg, braised greens, blood orange & hakurei turnips

-or-

Duo of Beef*: domestic wagyu strip & braised short rib w/broccolini & local oyster mushrooms

-or-

Line Caught Halibut: pan seared w/ tomato fennel broth, capers, olives, pei mussels

-or-

King Trumpet Mushroom : farro, butternut squash, sherry gel, almonds, red watercress

DESSERT

Yule Log: ivory cream

-or-

Selection of Domestic Cheeses: traditional accompaniments

-or-

Vanilla Bean Creme Brulee: berries

-or-

Choice of Local Pies Apple or Pecan

*vegan options for each course are available

*Consuming raw or undercooked food may increase the risk of foodborne illness. Please alert your server of allergies or aversions as some ingredients are not listed.