

Andrea

CHRISTMAS

Monday, December 24 and Tuesday, December 25, 2018 from noon – 10 p.m.

ANTIPASTI

please select one

yellowfin tuna crudo

shiso gremolata, watermelon radish, crispy shallots

charcoal roasted beets & burrata

huckleberry, sheep's milk yogurt, saba, nasturtium

zuppa di castagna

chestnut bisque, vanilla, banyuls, smoked chestnuts

artisanal salumi & cheeses

hudson valley foie gras mousse, marsala gelée, culatello, duck prosciutto, coppa

Laurent-Perrier, Brut, Tours-sur-Marne, NV

PRIMI

please select one

egg yolk raviolo

impastata ricotta, truffle-chive butter sauce, favas

smoked cavatelli nero

seppia, baby fennel, lobster crema, bottarga

house-made finocchiona sausage

creamy polenta, mascarpone, baby arugula

Jermann, Sauvignon Blanc, Friuli-Venezia-Giulia, 2016

SECONDI

please select one

morro bay black cod

carrot textures, fregola sarda, pignoli, baccalà fritter

duo of grassfed beef, glazed short rib, prime filet

truffle puré di patate, bloomsdale spinach, confit garlic

saffron chitarra "scampi"

gulf shrimp, seared scallops, preserved tomato, calabrian chili

celery root "risotto"

basil emulsion, black truffle

Au Bon Climat, "Isabelle," Pinot Noir, Santa Maria Valley, Santa Barbara, 2014

DOLCI

please select one

almond fiori di sicilia yule log

vanilla bavarian custard, grand marnier citrus gelée

chocolate pineapple upside down yule log

cherry ganache, cinnamon spiced cake, roasted pineapple gelée

assorted house-made gelato

Donnafugata, "Ben Rye," Passito de Pantelleria, Sicily, 2016

champagne spotlight

Dom Pérignon 2009 | \$75 per glass

\$145 per adult | \$205 per adult with wine pairing
pricing excludes alcohol, tax and service charge | complimentary valet parking available