



Christmas 2015

Menu available December 24th and 25th

Smoked Salmon, Yellow Beets, Salmon Caviar, Blood Orange

-or-

Marinated Beef Tenderloin, Sturgeon Caviar, Purple Potatoes

Fluke, Artichokes, Red Wine Shallots

-or-

Scallop Ravioli, Celery Root, Black Truffle

Christmas Goose, Red Cabbage, Semolina Dumpling, Apple-Ginger Chutney

-or-

Venison Loin, Wild Mushrooms, Chestnuts, Crescent Potatoes

Gingerbread Soufflé, Armagnac Prunes, Egg Nog

-or-

Chocolate Lavender Tarte, Pears, Lingonberry Ice Cream

Viennese Christmas Cookies

\$150 per person// \$80 for Children 12 and under

\$120 for Wine Pairing

(212) 352 2300