



OPÉNAIRE

CHRISTMAS EVE

\$99 PER PERSON

FIRST COURSE

(CHOOSE ONE)

CREAM OF CELERIAC SOUP, LEEK FONDUE, TRUFFLED CRÈME FRAICHE (V,GF)

BEET SALAD, CRISPY GOAT CHEESE, CARA CARA ORANGE, PICKLED ASIAN PEAR

BUTTERNUT SQUASH AGNOLOTTI, RICOTTA, HAZELNUT MISO, GREEN APPLE

SECOND COURSE

(CHOOSE ONE)

SUNCHOKE RISOTTO, CURRIED ALMOND CREAM, RAINBOW CARROTS (V,GF)

SLOW ROASTED PRIME RIB, WASABI CREAM, SMOKED SOY JUS

STRIPED BASS, SCALLOPS, CRAB, TOMATO & CARAMELIZED FENNEL BROTH

SIDES

(FOR THE TABLE)

WHIPPED POTATOES

CIDER GLAZED WINTER VEGETABLES (V,GF)

DESSERTS

(FOR THE TABLE)

CHOCOLATE BUCHE DE NOEL, CAMELIA, CRANBERRY, ORANGE

SEASONAL DESSERT

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 4% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.