



First Course | Choice of

Asparagus & Farm Egg

frisee, aged sherry, black truffle, bacon lardons

Beef Carpaccio

crispy shallot, urfa, blackened bearss lime, horseradish, tarragon aioli

Lobster Bisque

sherry, cream, bay

Second Course | Choice of

Prime Rib

porcini potato gratin, brussels sprouts
(add spiny lobster, \$55 supplement)

Roast Pheasant

chestnut-black currant stuffing, glazed carrots,
blood orange-coriander jus

Spiny Lobster Thermidor

farm vegetables

Pumpkin Ravioli

ricotta, sage, black truffle brown butter

Third Course Dessert | Choice of

Profiterole

vanilla ice cream, dark chocolate

Yule Log

chocolate buttercream, mint ganache

Figgy Pudding

figs, spices, brandy, custard

Mexican Flan

satsuma

\$165 per person

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011.
Please let us know if you have any allergies or special dietary requirements, or if you need any further information.