



CHRISTMAS DAY DINNER

Vegetarian

6 COURSES | 199 PER GUEST

Roasted Squash & Charred Radicchio Salad

Walnuts, Poached Pear, Goat Cheese, Pomegranate Seeds, Honey Vinaigrette

Pea Soup

Deep Fried Pea Wonton Ravioli, Crème Fraîche

Beet Carpaccio

Candy Cane, Golden & Red Beets, Toasted Pine Nuts, Pumpkin Seeds, Feta Cheese

Butternut Ricotta Tortellini

Saffron Cream Sauce

Mushroom Potato & Goat Cheese Strudel

Baby Kale Salad, MAC Honey Vinaigrette

Dessert

Mont Blanc, Chestnut, White Chocolate