



CHRISTMAS EVE AT THE JEFFERSON

\$110 per adult | \$45 per child (*12 and under*)

AMUSE BOUCHE

APPETIZERS

Black Salsify Velouté

Osetra Caviar, Salad Burnet

Or

New England Sole Filet

Baby Brown Shrimp, Leek Fondue, Sweet Purple Potato

Or

Venison Bresaola

Winter Truffle, Rosehip, Mâche, Panini Pressed Toast

SALAD

Boston Bibb Lettuce

Caramelized Feta, Chioggia Beets, Sea Buckthorn Emulsion

ENTREES

Grilled Filet of Beef

Oven Roasted Brussels Sprouts, Foie Gras Medallion

Cooked Shitake Mushroom, Red Wine Reduction

Or

Roasted Goose Breast

Chestnut Purée, Caramelized Granny Smith Apple

Sweet and Sour Cabbage, Goose Reduction

Or

Seared Filet of Line Caught Loup de Mer

Steamed Bok Choy, Kohlrabi and Watercress Purée, Yuzu Butter

DESSERTS

Poached Pear

Vanilla Mascarpone Blancmange, Winter Spices Petite Sirah

Wild Flower Honey Ice Cream

Or

Raspberry Chocolate Sable

Milk Chocolate Tonka Bean Cremeux, Blood Orange Emulsion

Or

Caramelia Banana Bread

Coconut Gelée, Kumquat and Mango Compote

Cocoa Nibs Ice Cream

CHOCOLATE TRUFFLES

EXECUTIVE CHEF, RALF SCHLEGEL