

CHRISTMAS EVE MENU
SUNDAY, DECEMBER 24, 2017

PANNA COTTA

cauliflower, pickled shallot, celery leaf, caviar
Billecart-Salmon, Brut Réserve, Epernay, France, N.V.

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STONINGTON LOBSTER

parsnip, vanilla bean, winter truffle, green apple, radish
Domaine Vincent & Sophie Morey, Puligny-Montrachet, "La Truffière" 1er Cru, Burgundy, France, 2014

OR

NORTHEAST FAMILY FARMS BEEF

carpaccio, turnip, beet, horseradish, mustard greens, allium
Laurent Perrachon, "Roche Bleue", Juliéna, Beaujolais, 2014

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ATLANTIC WHITE FISH

Beluga lentil, umeboshi plum, winter savory-root vegetable bouillon
Vie di Romans, "Dessimis", Pinot Grigio, Friuli Venezia-Giulia, Italy, 2014

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NEW ENGLAND GOOSE

Breast & leg farce, rutabaga, cherry, maple smoked mushroom
San Lorenzo, "Vigna Paradiso", Lacrima di Morro d'Alba, Italy, 2010

OR

HOPKINS FARM LAMB

slow cooked roulade, winter squash, braised red cabbage, allspice, tumeric
Fattoria Selvapiana, "Bucerchiale", Chianti Rufina Riserva, Toscana, Italy, 2011

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CRÈME CARAMEL

Tangerine croquant, pear ice cream
Ferrari Carano, "Eldorado Noir", Russian River Valley, California, U.S.A., 2014

PRIX FIXE 105
WINE PAIRING 80

A handwritten signature in black ink, appearing to be 'C. J. Miller', located at the bottom of the page.

