

65/person

- Cocktail -

**ARCANA NOG** *Aged Rum, China China Amaro, Orange, Fennel Seed Creme Anglaise* 16

- Wine -

**PIERRE PAILLARD** *'Les Parcelles' Bouzy Grand Cru, Champagne, France M.V.* 13 / 25

**LOUIS GUNTRUM** *'Hipping GG' Riesling, Rheinhessen, Germany '15* 10 / 20

**EMMANUEL DARNAUD** *'Mis en Bouche' Syrah, Crozes-Hermitage, France '17* 8 / 16

- Cider & Beer -

**ERIC BORDELET** *'Poire Authentique' Perry, Normandy, FR* 14

**HAYKIN** *'Harrison' Single Varietal Cider, Aurora, Colorado (from Magnum)* 14

**HITACHINO NEST** *'Yuzu Lager' Japan* 12

**KNOTTED ROOT** *'Cloud Hands' 16oz Hazy IPA, Nederland, CO* 12

**SCALDÍS NOËL** *Belgian Strong Dark, Belgium* 12

*(All Dishes Served Family Style)*

I.

**RADICCHIO & LITTLE GEM SALAD**

*Shaved Fennel, Pomegranite, Hazelnut, Spiced Red Wine Vinaigrette*

**DAY BOAT SCALLOP & PREMIER CAVIAR**

*Winter Truffle Aioli, Lemon Balm & Preserved Yuzu*

II.

**BUCKNER FAMILY FARMS LAMB SHOULDER**

*Buttermilk Potatoes*

*Braised Leeks & Breadcrumbs*

*Red Wine Poached Pear*

*Smoked Pepper Lamb Gravy*

III.

**PECAN PIE**

*Whipped Crème Fraîche*