

Spruce Christmas Eve

Beet Tart

Winter Citrus, Rye, Chicories

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Parsnip Velouté

White Truffle, Onion, Wild Cress

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Japanese Snapper

Tokyo Turnips, Parsley Root, Black Garlic

*or*

Venison

Salsify, Savoy Cabbage, Winter Squash

*or*

Guinea Hen

Celery Root, Hazelnuts, Goose Liver

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Chocolate

Black Truffle-Caramel Ice Cream, Sunchoke Pudding

\$95 Per Person

(exclusive of tax and gratuity)

Wine pairings will also be available on this evening for a supplemental cost.