



Christmas Eve Dinner

Sunday December 24, 2023

First Course

BUTTERNUT SQUASH SOUP

VANILLA OIL, CRISPY SAGE

OR

GRILLED SUNCHOKE

SAFFRON ROUILLE, CURED EGG YOLK, FENNEL, BLACK OLIVE CRUMBLE

Second Course

POACHED JUMBO PRAWN

CONFIT FINGERLINGS, SMOKED YUZU BUTTER, TOGARASHI, MUSTARD GREENS

OR

CHARRED NANTES CARROTS

BURRATA, THAI BASIL BREADCRUMBS, CARROT TOP PESTO, GOOSEBERRIES

Main Course

“BUSAN HOT CHICKEN”

CELERY ROOT PUREE, BRAISED GAI LAN, SPICY PICKLES, GOCHUGARU HONEY

OR

GRILLED NY STEAK

YUKON POTATO DAUPHINES, CRISPY BRUSSELS SPROUTS, BEARNAISE

OR

SWEET POTATO TART

WILD MUSHROOMS, CIPPOLINI ONION, CANDIED THYME, MEYER LEMON CREAM

Dessert

VANILLA CUSTARD TART

ROAST CHESTNUT, VALRHONA CHOCOLATE

OR

“BAKED JAPAN”

GREEN TEA ICE CREAM, SESAME CHIFFON, CHARRED MERINGUE, MATCHA

