



## **CHRISTMAS DINNER**

*Four courses, \$125 per guest  
December 24th 4:30 p.m. - 8:00 p.m.  
December 25th 12:00 p.m. - 8:00 p.m.*

### **FIRST COURSE**

#### **OCEAN STATE OYSTERS**

*Pomegranate, fresh horseradish*

*or*

#### **CHRISTMAS HAM**

*House-brined ham, baby greens, pickles, Dijon*

### **SECOND COURSE**

#### **CELERIAC SOUP**

*Roasted chestnuts, Meyer lemon, crème fraîche*

*or*

#### **DUCK RILLETTE**

*Parsnip, orange, endive*

### **MAIN COURSE**

#### **DRY-AGED BEEF**

*Sweet potato, onion, beef jus*

*or*

#### **HALIBUT**

*Brassicas, radish, vin blanc*

*or*

#### **TAGLIATELLE**

*Mushroom, spinach, Piave Vecchio cheese*

### **DESSERT**

#### **VALRHONA CHOCOLATE**

*Cranberry mousse, almond cake*

#### **AQUIDNECK HONEY CHEESECAKE**

*Gingerbread crust, poached pears, caramelized white chocolate ice cream*

*Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.*

*Last, but not least, please refrain from the use of mobile phones in the dining room.*

