

# CHRISTMAS CELEBRATION

Sunday, December 25, 2022

## GELÉE KEĀHOLE LOBSTER

*Lobster Consommé, Potato Mousseline and Cutting Celery*

## NAIRAGI COULIBIAC

*Melted Leeks, Fine Herbs and Regiis Ova Caviar Cream*

## HAND-ROLLED CELERY ROOT AGNOLOTTI

*Goose Leg Confit, Fontina and Black Winter Truffles*

## HONEY LACQUERED CHRISTMAS GOOSE

*Hashimoto Farms Persimmons, Oprah Farm Turnips, Chestnuts  
Lentils de Puy and Red Wine Vinegar Sauce*

## “CUCUMBER GIMLET”

*Cucumber Sorbet Gin, Juniper and Lemon*

## STICKY TOFFEE PUDDING

*Orange and Brandy*



290

Price includes 19% Service Charge and Tax

Menu Items subject to availability

\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness