

ardor

CHRISTMAS 2024
135 PER PERSON

FOR THE TABLE

MILK BREAD
BEEFSTEAK TOMATO, ROSEMARY OIL, SEA SALT

CHOICE OF APPETIZER

BUTTERNUT SQUASH BISQUE
CRÈME FRAICHE, PUMPKIN SEED OIL

CRISPY BRUSSEL CAESAR
PEPITA SEED DRESSING, PUFFED CORN POWDER

BASS CRUDO
POMEGRANATE, YUZU HONEY VINAIGRETTE

CHOICE OF ENTRÉE

HONEY SPICED DUCK BREAST
BLUEBERRY MOSTARDA, DUCK FAT POTATOES

BAJA STRIPED BASS
MANILA CLAMS, CONFIT FENNEL, SEAFOOD FUMET

PRIME FILET WITH TRUFFLES
WINTER MUSHROOMS, BRUSSEL LEAVES
SHAVED BLACK TRUFFLES

ROASTED CHESTNUT RAVIOLI
BROWN BUTTER AU POIVRE, CRISPY SAGE
SHAVED BLACK TRUFFLES

INTERMEZZO

MANDARIN SORBET, JASMINE

DESSERT

VACHERIN MONT BLANC
CANDIED CHESTNUTS, COCONUT DACQUOISE
WHITE TRUFFLES

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W I N E P A I R I N G S U G G E S T I O N S

S T A R T E R S

CHAMPAGNE
HENRIOT 'BRUT SOUVERAIN', NV ... 30

VERMENTINO
BIBI GRAETZ, 'CASAMATTA', TUSCANY, ITALY 2021 ... 19

E N T R E E

GAMAY
JEAN-PAUL & CHARLY THÉVENET, MORGON 'VIEILLES VIGNES'
FRANCE 2022 ... 20

SANGIOVESE
CASTELLO DI VOLPAIA, CHIANTI CLASSICO RISERVA, TUSCANY
ITALY 2020 ... 25

CABERNET SAUVIGNON
FAUST, NAPA VALLEY 2022 ... 33

D E S S E R T

LBV PORT
TAYLOR FLADGATE, DOURO VALLEY 2017 ... 18

VERDELHO
D'OLIVEIRAS, MADEIRA 1994 ... 28

SAUTERNES
CHÂTEAU SUDUIRAUT, 2011 ... 30

EXECUTIVE PASTRY CHEF ANDY JIN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF

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