



CHRISTMAS EVE THURSDAY, DECEMBER 24, 2025

HOLIDAY CHEER

Champagne: N.V. Poilvert-Jacques, Brut, Epernay 28

White Negroni: Bombay Gin, Lillet Blanc, Cocchi Americano 14

Santa Sour: Four Roses Bourbon, Cassis, Lemon Juice 14

Pomelo: Grapefruit Vodka, Elderflower Liqueur, Cranberry, Cointreau 14

AMUSE

House Made Hummus, Fresh Baked ABC Baguette

APPETIZERS

Mushroom, Leek and Walnut Soup, Petit Basque Cheese, Walnut Oil
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano
Mixed Lettuces, Grapes, Almonds, Shaved Onion, Manchego, Sherry Vinaigrette
Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano
Sea Scallop Crudo, Blood Orange, Basil, Pine Nuts, Chili Crisp

PASTAS & ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Garlic, Olive Oil, Parmigiano Reggiano
Spaghetti Carbonara, Black Garlic, Guanciale, Crispy Brussels, Pecorino Romano
Risotto Inverno: Arborio Rice, White Beans, Tuscan Kale, Roasted Grapes, Garlic Butter, Pancetta
Grilled NY Sirloin, Potato Croquette, Tarragon Butter, Roasted Brussels Sprouts, Bordelaise Sauce
Braised Lamb Shank Pot au Feu, Root Vegetables, Red Wine, Dijon Mustard, Cornichon, Toast
Roasted Halibut, Fingerling Potatoes, French Garlic Sausage, Fennel, Sweet Peppers, Mustard Cream
Grilled Duck Breast, Ricotta Gnocchi, Lardons, Fennel, Champagne-Cranberry Sauce

DESSERTS

Semisweet Chocolate Pot de Creme, Whipped Cream
Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
Basque Cheesecake, Burnt Orange, Almond Tuile

Eighty-five dollars per person plus drinks, tax, and service