



CHRISTMAS EVE

\$95 per person with wine pairing

Bayshorefeller

*baked Fanny Bay oyster with butter sautéed
wild mushroom and celery,
aburi with wasabi aioli*

CHANDON CALIFORNIA BRUT

Lobster Bisque en Croute

cognac, butter poached lobster, confit fennel

WYNNS CHARDONNAY 2016

Grandma Mok's Turkey

*herb brined and air dried breast, turkey velouté, brioche
& pancetta bread pudding, maple Brussels sprouts*

or

Prime Rib

*18 hours slow roasted prime rib, truffle potato purée,
roasted root vegetable*

STERLING VINTERS COLLECTION

MERLOT 2015

Chocolate Fondue for Two

MISSION HILL LATE HARVEST VIDAL 2015

