



24<sup>th</sup> CHRISTMAS EVE & 25<sup>th</sup> CHRISTMAS DINNER MENU

Langoustine Ceviche

*NV Henriot Souverain Brut, Champagne, France*



Beef Consommé with Black Truffle & Foie Gras



Iberico Pork Ravioli

*2021 Isole e Olena Chianti Classico, Tuscany, Italy*



Australian “Wagyu-Crossbred” Filet

Kyouto Himeushi Striploin

*2011 Roda 1 Reserva, Rioja, Spain*



Chocolate Zabaione Raisin Rice Pudding

*1990 Château Lafaurie-Peyraguey, Sauternes, Bordeaux, France*

*\$1,680+10% service charge per person*

*Additional \$980 for wine pairing*