



BRASSICA

CHRISTMAS DINNER

AMUSE BOUCHE

Persimmon & Goat Cheese Trifle | toasted pistachio

FIRST COURSE

French Onion Soup | caramelized onion tart, gruyere cheese,
beef consommé

Butternut Squash Soup | cranberry gelee, chantilly crème,
apple salad

Winter Green & Poached Pear Salad | blue cheese crouton,
red wine vin

SECOND COURSE

Olive Oil Poached Halibut | turnip au gratin, langoustine, saffron
emulsion, crepe

Mushroom Agnolotti | trumpet mushroom, fennel puree, date
chutney, black truffle

Beef Wellington | celery root & potato "risotto", pickled yellow
cauliflower, veal jus

THIRD COURSE

The Waldorf Yule Log | vanilla cream, brandied cherry, coconut tuile

Georgia Pecan Tart | pumpkin milkshake, toffee crunch

Passion Fruit Mousse | red velvet cookie, whipped white chocolate,
coco nibs