

DECANTER

AT ST. REGIS

christmas menu

Sunday december 25, 2016

\$90 per person

appetizers

roasted scallops with chestnut veloute

Maple syrup, apple, pancetta and watercress

maryland style crab cake

Shaved apple fennel salad, Yuzu aioli

Foie gras Poêle

Reduction of Red sangria and beets chips

entree

usda prime ny strip

Roasted asparagus, truffle mashed potato, roasted kumato tomato

butter poached maine lobster

Mushroom and chives risotto

rosemary roasted colorado lamb saddle

Grilled vegetables with steam quinoa served with lamb Jus

Desert

Grand-Marnier Souffle

Tangerine Sorbet with Dehydrated Meringue

Noel

Chocolate sponge, 70% dark Chocolate Ganache with Chestnut Cream

Cranberry Red carpet

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS