

DECANTER

AT ST. REGIS

CHRISTMAS MENU

FRIDAY DECEMBER 25, 2015

\$90 PER PERSON

APPETIZERS

ROASTED CHESTNUT VELOUTE

Hudson valley foie gras, celery, applewood smoked bacon, brandied whipping cream

MARYLAND STYLE CRAB CAKE

Shaved apple fennel salad, Yuzu aioli

YELLOWTAIL "HAMACHI" TARTARE

Toasted almond oil, avocado, marcona almond, American hackleback caviar

ENTREE

USDA PRIME NY STRIP

Roasted asparagus, truffle mashed potato, roasted kumato tomato

BUTTER POACHED MAINE LOBSTER

Braised savoy cabbage, caramelized apple, creamy lobster sauce with calvados

ROSEMARY ROASTED COLORADO LAMB SADDLE

Black truffle risotto, confied apricot, piquillos, zucchinis, Lamb sauce

DESSERT

PISTACHIO CAKE

Candied orange zest, Citrus butter cream, orange saffron sauce

APPLE CRANBERRY CRISP

Cinnamon Ice cream

CHOCOLATE WHISKEY ENTREMET

Whiskey chocolate mousse, caramel sauce, vanilla whipped cream

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

CHEF DE COUSINE GYO SANTA