



CHRISTMAS EVE AT THE ST. REGIS DC

December 25, 2017

Prix fixe Menu \$79 Per Person

CHAMPAGNE & SPARKLING

KRUG, "Grand Cuvee", Champagne, M.V. 65

RUINART, Rose, Brut, Champagne, M.V. 32

VEUVE CLICQUOT, Brut, Champagne, M.V. 26

MOET ET CHANDON, Brut, Champagne, M.V. 24

PROSECCO, La Marca, Veneto, Italy, N.V. 16

WHITE & ROSE

SANCERRE, Christian Lauerjat, France, 2015 18

GARNACHA BLANCA, B. Fores, Spain, 2013 16

PINOT GRIGIO, Bollini, Italy, 2015 15

ALBARINO, Columna, Spain, 2015 15

CHARDONNAY, Hanzell, California 2015 20

ROSE OF GRENACHE, Gassier, France, 2016 15

RED

PINOT NOIR, Sotor, Willamette, Oregon, 2015 22

MALBEC, Altos Las Hormigas, Argentina, 2015 17

TEMPRANILLO, Viridiana, Ribero, Spain, 2014 15

CABERNET BLEND, Beuhler, California, 2014 20

MERLOT, Ferrari-Curano, California, 2015 17

Full Wine & Spirits listing available upon request

FIRST

PARSNIP

Parsnip Crèmeux, Flat-Leaf Parsley Fritter

SQUASH

Cream of Kabocha Squash, Olive Oil Navette Biscuit, Chestnut Pesto, Preserved Onion, Crispy Lardon

BEET

Baked in Salt Crust, Goat Cheese Crumbs, Caramelized Pecans, Lemon Oil

SECOND

SALMON TROUT

Preserved Lemon, Granny Smith Apple, Champagne

SCALLOPS A LA PLANCHA

Argan Oil, Parsnip Parmentier, Caramelized Marcona Almond

ROCKFISH

Aioli Foam, Hash Browns, Curcuma, Crispy Kale

THIRD

GUINEA FOWL

Verbena Essence, Albufera Sauce, Glazed Root Vegetables

PEKING DUCK

Rosemary Honey & Juniper, Fennel & Orange Polenta

BEEF

Confit with Orange Peels, Olive Oil Potato Gratin

DESSERT

PEAR & CRANBERRY

Bosc Pear & Cranberry Crèmeux, Vanilla Sponge,

Cranberry Carpet & Dehydrated Meringue

CHOCOLATE MOUSSE

Chocolate Gianduja Mousse with Sicilian Pistachio Dacquoise

Mandarin Sorbet

TRIO OF ICE CREAMS

Vanilla, Chocolate and Pecan Bourbon