



# CHRISTMAS EVE AT THE ST. REGIS DC

December 24, 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