



# DUANE'S CHRISTMAS EVE FIVE COURSE TASTING MENU

## AMUSE

Pate a Choux au Foie  
Port Wine Chocolate Glaze | Roasted Cashew

## 1ST COURSE

Figs & Beets  
Endives | Arugula | Roasted Sesame Emulsify  
Cloudy Bay - Sauvignon Blanc

## 2ND COURSE

Roasted Quail  
Cranberry Stuffing | Savoy Cabbage | Gooseberry Gastrique  
Meiomi - Pinot Noir

## 3RD COURSE

Branzino Rotolini  
Snow Crab Croquettes | Tobiko | White Vermouth Crema  
Mannequin - Chardonnay

## 4TH COURSE

American Wagyu Striploin  
Parsnip | Morel Mushroom | Kabocha Squash | Black Garlic Peppercorn Sauce  
Vive - Malbec

## SWEET COURSE

Salted Caramel Pecan Tart  
Pistachio Ganache | Honeycomb Candy | Poached Pear  
Fonseca Tawny - Port

\$175++ PER PERSON  
\$250++ PER PERSON WITH WINE PAIRINGS  
PLEASE ALLOW 120 MINUTES FOR SERVICE

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

