

Christmas Eve Tasting Menu

\$110 per adult
Tuesday December 24, 2019

Champagne Reception

Blue Corn Blini's

Petrossian Caviar & Crème Fraiche

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Lobster Bisque

Green Chile-Corn Biscuits

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Charred Garnet Yams

Pork Belly Jam, Oaxaca Cheese, Red Chile Gastrique

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Scottish Salmon

Kabocha Squash, Oyster Mushrooms, Sugar Snap Peas
Grapefruit – Jalapeno Glaze

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Filet of Bison

Calabacitas, Tamal Torta, Christmas Chile Sauces

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White Chocolate Cheese Cake

Pinon Crust, Cranberry Sauce

Executive Chef, Peter OBrien
Executive Sous Chef, Julio Cabrera
Sous Chef, Fernando Muñoz
Pastry Chef, Claudette DeAguero