the royce STEAK

CHRISTMAS DINNER

AMUSE BOUCHE

FIRST COURSE

roasted chestnut soup poached lobster, chestnut chips

> waygu beef carpaccio caviar cream, toast

royce chopped salad grilled lettuces, kale, artichoke, hearts of palm

SECOND COURSE

roasted black cod miso, wild mushrooms, celery root

wood grilled moyer filet red wine shallots, sauce au poivre

handmade 5 cheese ravioli bloomsdale spinach, roasted apples

choice of:

truffle pomme puree, pomme gratin with roasted garlic, grilled asparagus maltaise, sweet potato mash, green bean almondine, roasted brussel sprouts with bacon and apples, candied baby carrots

THIRD COURSE

dark chocolate cake pot de crème, espresso ice cream

marcona almond frangipane

