

HOTEL
FAUCHÈRE
— EST. 1852 —


Christmas Eve Dinner

December 24th, 2018

Reservations begin at 4:00 pm and the kitchen will close at 10:00 pm

75 prix fixe per person + 60 with optional wine pairing

Winter Brassicas

pomegranates, white balsamic, candied pecans, tête de moine

or

Terrine de Venison

onions cooked in bone marrow, moustarde au violette, country sourdough

or

Heirloom Squash Soup

savory bread pudding, winter berries, vanilla

or

King Crab Louis

kafir lime sauce

or

Oyster Stew

Island Creek oysters, leeks, vermouth, parker house rolls



Risotto

parmigiano Reggiano, black truffle, wild mushrooms (optional mid-course \$15pp supplement)



Roasted Beef Wellington

heirloom spinach, Pennsylvania mushrooms, sauce perigourdine

or

King Salmon

smoked potato volute, littleneck clams, celery root, oyster crackers

or

Crescent Farm Duck

glazed beets, parisan gnocchi, sauce bernaïse

or

Steamed Bass

kombu broth, Japanese turnips, enoki mushrooms, freshly milled rye berries

or

Sweet potato gnocchi

brown butter, hazelnut breadcrumb, black truffle



Christmas desserts