

KNOX BISTRO



Christmas Eve

\$95

APPETIZERS

FOIE GRAS TORCHON

prune–Armagnac marmalade, toasted brioche

GIN CURED SALMON GRAVLAX

smoked salmon roe, horseradish crème fraîche

LOBSTER BISQUE

parsnip, tarragon cream

BEET SALAD

blood orange, pistachio, goat cheese

MAIN COURSES

BEEF WELLINGTON

potato purée, Bordelaise sauce
(add French black winter truffle \$35)

ROASTED TEXAS QUAIL "AUX RAISINS"

grape, caramelized celeriac, shallot poultry jus

DAY BOAT SCALLOPS

leek fondue, Champagne sauce

WILD MUSHROOM RISOTTO

chive, Pecorino

DESSERTS

PROFITEROLE MONT BLANC

black currant, chestnut–rum cream, chocolate sauce

BÛCHE DE NOËL

raspberry, white chocolate