

**PRE-FIXE
HOLIDAY MENU**

BOUDIN SCOTCH EGG

Locally made classic boudin,
frisee, creole honey mustard

Clos de le Briderie, Cremant de Loire NV

OYSTER SOUP

Seared fresh gulf oysters,
saffron cream, herbs

Jean Louis Chave "Circa" St. Joseph Blanc '14

SHAVED WINTER ROOT SALAD

Arugula, fennel, watermelon
radish, apple, cane vinegar,
roasted pumpkin seeds

Jean Max Roger, Sancerre Rose '16

SHORT RIB "BOURGUIGNON"

Duchess potatoes, house made
bacon, mushrooms, caramelized
cipollini onions

Francois Villard, Crozes-Hermitage '13

BUCHE DE NOLE

Dark chocolate sponge cake,
vanilla liqueur cream, pistachio
crumble, meringue cookie

Amaretto rye sour, cardamom bitters

5-course meal - \$55

Pairings - \$25