

# Joyeux Noël

*Christmas Eve Dinner  
Tuesday, Dec. 24, 2024*

THREE SEATINGS AVAILABLE

*4 p.m. • 6 p.m. • 8 p.m.*

FOR RESERVATIONS,  
PLEASE CALL 714-434-7900

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*Joyeux Noël 2024*  
*— Christmas Eve —*

# *Menu*

## OPTIONAL MENU ADD-ONS

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### *FEATURED GLASS OF CHAMPAGNE*

Ruinart NV Blancs De Blanc \$49

### *FEATURED COCKTAIL*

Framboise De Noël – Raspberry, Noisette Foam Martini,  
Chambord, Liqueur De Chocolat, Fresh Raspberry \$21

### *1 OZ OF KALUGA CAVIAR*

Prawn Tarte, Cauliflower Panna Cotta \$89

### *SANTA BARBARA SEA URCHIN*

Yuzu Grapefruit Gelee, Avocado, Hearts of Palm,  
Kosho Lime Vinaigrette, Cilantro \$49

### *ORA KING SALMON GRAVLAX* *Sandwiches “Pour Deux”*

Coriander Milk Bread, Creme Fraiche, Dill,  
Pickled Onion (serves 2) \$39

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## FOUR COURSE MENU

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### AMUSE BOUCHE

#### *FRESH KING & DUNGENESS CRAB*

Mint, Thai Basil, Tomato, Crab Gelee, Cayenne, Tomato  
Mousseline, Pickled Julienne Vegetables

#### *Wine Pairing*

Champagne Pierre Trichet Brut Premier Cru NV

### SECOND COURSE SELECTIONS

#### *BONE MARROW & GRILLED OCTOPUS*

#### *WINTER ENDIVE & BABE FARMS PINK RHÔNE LETTUCE*

Fuyu Persimmon Confit, Hidden Rose Apple, Kristal  
Goat, Coppa Fume, Hazelnut Praline, DOP Balsamic,  
Charred Green Onion Dressing

#### *SIX OYSTERS*

On The Half Shell, Mignonette

#### *BIG EYE TUNA*

#### *“En Voyage Peruvien”*

Tuna Chopped and Sliced, Roasted Chicken Skin, Aji Limo  
Leche De Tigre, Avocado, Red Onion, Fresno Pepper

#### *LOBSTER TAIL*

Potage De Homard, Chorizo Brunoise, Piquillo Peppers,  
Petite Cilantro, Lime Zest, Scallion, Garlic Aioli, Pain Grille

#### *Wine Pairing*

Pouilly Fuisse, Manoir Du Capucin,  
Bourgogne, 2022, France

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THIRD COURSE SELECTIONS

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*“EVERYTHING DUCK L’ORANGE”*

Leg Confit, Smoked Breast A L’orange, Prosciutto De  
Canard, Black Rice, Concombre Sauce Soja

*SCALLOPS GRENOBLOISE*

Chanterelle, Crouton, Caper, Lemon, Creme De  
Cauliflower Et Beurre Noisette

*LAMB RACK*

Lamb & Black Garlic Demi Jus, Mint Emulsion,  
Escarole Braise Au Onion Rouge

*MILLEFEUILLE OF PRIME FILET  
A LA TRUFFE NOIR*

Black Truffle Millefeuille Of Filet, Wild Mushrooms  
& Celery Root, Bloomsdale Spinach

*Wine Pairing*

Santenay, Premier Cru Francois & Denis Clair,  
2021, France

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**DESSERTS**

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*TIRAMISU CLOUD*

Mascarpone Creme, Coffee Cremeux, Gianduja  
Espuma, Cacao Joconde, Feuilletine

*TARTE MANGO*

Passion Fruit Mousseline, Coconut & Vanilla Creme,  
Rum & Cannele Ice Cream

*CHOCOLATE SOUFFLÉ CAKE*

Praline Creme, Caramel Ice Cream

*SELECTION DE TROIS FROMAGES*

All Accoutrements

*PRICING*

Per Person Per Food Only \$198  
Three Wine Pairings \$75

*MENU SUBJECT TO CHANGE*  
*PLEASE NO SUBSTITUTIONS*

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