

CHRISTMAS EVE

AT THE CHANLER

FIRST COURSE

choice of one

Chilled Point Judith Jonah Crab
watermelon radish, vodka crème

Black Sea Bass
citrus cure, pomegranate, lime

Soup Parmentier
vodka crème fraîche, fingerling crisps

CAVIAR SERVICE

Chanler Reserve Caviar
alliums, egg mimosa, brioche,
vodka crème fraîche
125. supplemental charge



SECOND COURSE

choice of one

Winter Chicories
muscat grapes, saba, hazelnuts,
bayley hazen blue cheese

Cured Foie Gras
apple, beet, meyer lemon

Housemade Pasta
slow cooked egg, piave vecchio
fonduta, truffle

MAIN COURSE

choice of one

Rhode Island Mushrooms
acquerello risotto, chestnut, taleggio,
compressed brassica vegetables

Swordfish
leeks, cauliflowers, brown butter caper emulsion

Kuro Wagyu Beef
cabbage, koginut squash, celeriac

Block Island Sound Fluke for Two
glazed root vegetables, roasted
fingerling potatoes, dashi butter
45. supplemental charge per person

DESSERT

choice of one

Winter Citrus
mascarpone, champagne,
earl grey, almond

Valrhona Chocolate
caramel, espresso,
preserved red fruits



FOUR-COURSE PRIX FIXE ONE HUNDRED FORTY-FIVE DOLLARS PER PERSON

Menu Subject to Availability