

Celebrate CHRISTMAS DAY.



WEDNESDAY, DECEMBER 25

VUE 1913

First Course

SEVEN FISHES BOUILLABAISSE

frutti di mare | saffron | sourdough | black garlic aioli

wine pairing - marcel servin, chablis, "vaillons" 1er cru, burgundy, 2020

Second Course

RACK OF LAMB

honey roasted root vegetables | brussels sprouts
rutabaga pavé | sauce robert

wine pairing - the calling, cabernet sauvignon, alexander valley, 2019

Third Course

THE ORANGE

white chocolate vanilla whipped ganache
orange compote center | pain de gènes cake
almond crumble | vanilla anglaise

wine pairing - taittinger, brut "la francaise" champagne

THREE-COURSE DINNER

ADULTS | 110 - WITH WINE PAIRING | 165

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  contains nuts  dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

A service charge of 20% will be added for all parties of 8 or more