

Celebrate CHRISTMAS DAY.



WEDNESDAY, DECEMBER 25

EDISON, CRAFT ALES + KITCHEN

First Course

FRENCH ONION SOUP  

slow-cooked onions | gruyère | croutons

Second Course

FARM FIELD SALAD

local beets | goat cheese crumbles | crispy lardons
green goddess dressing

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

Third Course

8oz MANHATTAN STRIP STEAK* 

lobster hollandaise | mushroom + corn purée
rhubarb confit | bordelaise sauce

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

Fourth Course

CHOCOLATE CHERRY STONE

dark chocolate mousse | cherry compote
chocolate sponge cake | cherry + raspberry gelée
milk chocolate cocoa nib crunch | vanilla chantilly

wine pairing - taittinger, brut "la francaise" champagne

ADULTS | 90 - WITH WINE PAIRING | 140

CHILDREN 6-12 | 30

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  contains nuts

*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