

Celebrate CHRISTMAS DAY.



THURSDAY, DECEMBER 25, 2025

VUE 1913

First Course

choose one

ROASTED CHESTNUT BISQUE *n*

roasted mushrooms | double cream | celeriac | lacinato crisp

IVY CREEK GREENS *gf n*

blood orange | candied pecan | goat cheese
cider pomegranate vinaigrette

BUTTERNUT SQUASH GNOCCHI

beurre noisette | sage apple crumble

Second Course

choose one

BEEF WELLINGTON*

whipped yukon and celeriac purée | black currant demi-glace

WINTER SQUASH TART *n*

butternut | acorn | kabocha | almond "ricotta" | frisée | fennel

SMOKED DUCK À L'ORANGE *gf*

star anise | nutmeg | cinnamon | spiced sweet potato
purple cabbage chow

CHILEAN SEA BASS *gf*

citrus beurre blanc | broccolini | parsnip purée

Third Course

choose one

HOLIDAY TOPPER

maple mousse with vanilla crèmeux | molasses cake
sweet dough crust with vanilla marshmallow

EGGNOG CRÈME BRÛLÉE *gf*

speculoos crumble | cranberry gel | pomegranate seeds

THREE-COURSE DINNER ADULTS | 100

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.