



CHRISTMAS 2021

95

Bruno Davailon
Resident Chef

Crab & Butter Lettuce Salad
grapefruit, avocado

Cauliflower Soup
black truffle & brie monte cristo

Twice Baked Cheese Soufflé
roquefort sauce, petite green salad

Ora King Salmon Gravlax
caviar cream, lemon, toasted brioche

6 East Coast Oysters
pickled cucumber mignonette
(**Royal Seafood Tower** 1/2 lobster, 3 prawns, king crab leg, ceviche +65)



Gnocchi à la Parisienne
red kury squash, walnut-lemon breadcrumbs, parmesan

Grilled Scallops
trumpet mushroom, fingerling potato, béarnaise lemon butter

Roasted Hake
saffron mussel sauce, spinach, button mushroom

Foie Gras Stuffed Chicken Breast
honeynut squash, chestnut, grape, pan jus

Texas Beef Filet
potato cake, cipolini onion, mustard greens, bordelaise sauce



Bûche de Noël
coconut-raspberry cake, raspberry sauce

Chocolate & Pecan Fondant Cake
vanilla crème anglaise

ADDITIONS

Black Truffled Brie
petite green salad, walnut 24

Knox Burger
TX wagyu, heirloom tomato, cheddar, dijonnaise, mustard pickle, pommes frites 20

Hanger Steak Frites
caramalized onions, watercress 29

Truffle Mac & Cheese
gruyère, parmesan breadcrumbs 14

Golden Ossetra Caviar
traditional accompaniments, house-made crème fraîche, toasted brioche points 125