

CHRISTMAS

THE CHANLER AT CLIFF WALK

FIRST COURSE

choice of one

Noël Pâté en Croûte

(pork pate, game bird confit, foie gras)
truffle, pistachio, chicories

Walrus & Carpenter Oysters

cucumber tea mignonette

Salt Roasted Celeriac Soup

apple, hazelnut, slow-cooked egg

SECOND COURSE

choice of one

Housemade Pasta

rhode Island mushrooms,
shallot, taleggio fonduta

Roasted George's Bank Scallops

pear, almond, kabocha squash

Braised Venison Cheeks

leek, chestnut, farro risotto

MAIN COURSE

choice of one

Roasted Newport Lobster

turnip, truffle rice, savory emulsion

North Atlantic Halibut

cauliflowers, pear, caviar

Goose & Foie Gras Pithiviers

brioche, potato purée,
caramelized cipollini onion, carrot

Roasted Beef Tenderloin

glazed shortribs, suede, sweet potato,
king trumpet mushrooms

OR

Dry Age Wagyu Ribsteak

supplemental thirty dollars

CAVIAR SERVICE

Kolikoff Ossetra Caviar

alliums, egg mimosa, brioche,
vodka crème fraîche

30g supplemental two hundred fifty dollars



CHILDREN'S MENU

children twelve and under

FIRST COURSE

choice of one

Simple Green Salad

tomato, cucumber, citrus dressing

Housemade Pasta

butter, vecchio cheese

MAIN COURSE

choice of one

Roasted Newport Lobster

rice & vegetables

Beef Tenderloin

potato purée, carrots

DESSERT

Chef Selection of Desserts

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

CHILDREN TWELVE AND UNDER: THREE COURSE PRIX FIXE FIFTY-FIVE DOLLARS PER PERSON

Menu Subject to Availability