



Siena

Christmas Dinner 2018

by Executive Chef Vincent Lesage

First Course

Seared Foie Gras

Blackberry Agrodolce | Pumpkin Pain Perdue | Candied Walnut

Entrée

Roasted Leg of Lamb

Gnocchi | Parsnip | Broccoli | Braised Pearl Onion
Pickled Red Pearl | Lamb Jus

Pan Roasted Sea Bass

Braised Salsify | Sun Choke Puree | Brown Butter Sauce

Dessert

Chocolate Chestnut Mousse Cake | Speculoos Crumb | Meringue

\$69