



Your Restaurant

A sample four-course Christmas Eve menu. Type your own courses and prices over it.

Christmas Eve Dinner · Your Town, US

CHRISTMAS EVE DINNER



SCAN TO VIEW THE LIVE MENU

Your Town, US
Sample menu from Gaslamp. Dishes and prices are examples.

I

Dinner

TWO SEATINGS, 5:30 AND 8:15

Christmas Eve Dinner, per guest 95

Four courses, one choice from each. Course prices below are à la carte

Children 12 and under 40

A smaller plate from each course, with hot cocoa

Wine pairing, per guest 55

Four pours matched to the courses

Reserve pairing, per guest 85

Four pours from the cellar list

II

First

CHOOSE ONE

Chestnut Velouté V GF 16

Brown butter, sage, crème fraîche

Winter Chicory Salad V GF 16

Pear, Stilton, candied walnut, sherry vinaigrette

Oysters Rockefeller 22

Four baked oysters, spinach, Pernod, breadcrumb

III

Second

CHOOSE ONE

Lobster Ravioli 28

Saffron cream, chive, tarragon

Seared Scallops GF 26

Celery root purée, brown butter, capers

Ricotta Gnudi V 24

Black truffle butter, aged Parmesan

*IV***Main**CHOOSE ONE

Beef Wellington 58

Center-cut tenderloin, mushroom duxelles, Madeira jus

Roast Duck Breast GF 48

Cherry gastrique, parsnip, braised red cabbage

Halibut en Papillote GF DF 46

Fennel, leek, citrus, white wine

Wild Mushroom Risotto V GF 36

Porcini, Parmesan, winter herbs

*V***Supplements**ADDED PER PLATE

Shaved Black Truffle GF 30

Over any course

Caviar Service 65

Ten grams, blini, crème fraîche

Cheese Course V 18

Three cheeses, honeycomb, fruit bread

VI Dessert

CHOOSE ONE

Bûche de Noël V

14

Chocolate sponge, chestnut cream, meringue mushrooms

Sticky Toffee Pudding V

13

Warm toffee sauce, vanilla ice cream

Eggnog Crème Brûlée V GF

13

Nutmeg, brown sugar crust