

Worman House BISTRO

CHRISTMAS FEAST

Wednesday December 25th, 2024

128 per person | wine pairing +22

CHEF'S TASTE

a gift from the chef to start your meal

FIRST COURSE

PICKLED VEGETABLE CRUDITÉ

carrots, cauliflower, cucumber, beets, imported olives

SECOND COURSE

LOBSTER BISQUE

maine lobster, cream, brandy, crème fraîche, caviar

THIRD COURSE

choice of

SPINACH, FRISEE, RADICCHIO SALAD

*duck bacon, cranberries, roasted sweet potato, poached egg,
thyme black pepper lemon vinaigrette*

WHOLE LEAF CAESAR

*white anchovy, preserved lemon, parmesan crisp,
lemon garlic caesar dressing*

FOURTH COURSE

choice of

CORONA DEL MAR FETTUCCHINI

*sea scallop, lobster, sea bass, prawns,
thyme garlic porcini cream, truffle gremolata*

16OZ SAKURA WAGYU RESERVE RIBEYE*

*grilled asparagus, cottage potatoes,
garlic horseradish cream, a jus*

PHEASANT "COQ AU VIN"

*lardon, mushrooms, pearl onions, burgundy,
fingerling potatoes, garlic croutons, demi-glace*

FIFTH COURSE

BLACK FORREST TRIFLE

rich chocolate cake, cherry liqueur syrup, vanilla whipped cream, cherry compote