

THE DOMINICAN

CHRISTMAS MENU

Amuse-Bouche

Sablé with foie gras and raspberry.

Salmon mousse on a blini with mango compote.

Wild mushroom duxelle with pine nuts and herbs.

FIRST STARTER

Pan-Seared Scallops, Herb-Crusted Guanciale, and
velvety White Chocolate-Infused Cauliflower Purée

SECOND STARTER

Delicately Confit Cod, perfumed with Martini Beurre
Blanc, served with a symphony of carrot textures

MAIN COURSE

Grilled duck breast served with silky celeriac purée, wild
mushrooms, and a rich Madeira reduction.

DESSERT

Cacao sponge cake with spicy chocolate sauce and coffee
mousse

Wine Pairing

Amuse Bouche: Palmer & Co | Brut Extra Reserve (AOC Champagne, Reims, France |
Chardonnay, Pinot Meunier, Pinot Noir)

First Starter: Château Ste. Michelle | Dry Riesling (Washington State-Colombia Valley
AVA, USA | Riesling)

Second Starter: Paul Jaboulet Aîné (Rhône, France | Viognier)

Main Course: Le Muricce Grand Selezione | DOCG Le Muricce (Tuscany, Italy | 100%
Sangiovese)

Dessert: Antinori | Muffato della Sala (Trebiano, Grechetto, Malvasia)