

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



THE
DOMINICAN
BRUSSELS