

Jean-Georges

BEVERLY HILLS

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## Christmas Eve Celebration

Chef de Cuisine | Richard Archuleta  
Chef | Jean-Georges Vongerichten

### Wine

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Highlighted selections from our cellar to pair with Chef's  
Christmas Eve creations.

FR 0022	N.V. Minière "Influence" Brut - Champagne, France
FR 0289	N.V. Veuve Clicquot, Brut Rosé - Champagne, France
US 0018	2016 Far Niente, Chardonnay - Napa Valley, California
FR 0091	2015 Daniel Bouland "Delys" - Morgon, Beaujolais
US 0215	2015 Hanzell "Sebella" Pinot Noir - Sonoma County, California
IT 0033	2014 Montevervine, Sangiovese - Tuscany, Italy

## Appelizers

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**Heirloom Beets & Cranberry**  
Endives, Tarragon and Ice Wine Vinegar

**Wagyu Beef Carpaccio**  
Black Truffle Fritter, Comté Cheese, Balsamic

**Sautéed Nantucket Bay Scallops**  
Cranberry Ginger Vinaigrette, Fresh Wasabi

**Grilled Octopus**  
Crunchy Potatoes, Lemon Caper Emulsion, Black Truffle

## Entrées

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**Icelandic Salmon**  
Chili Morita-Pepitas, Delicata Squash

**Honey-Nut Ravioli**  
Amaretti, Balsamic Vinaigrette

**Spice Crusted Venison**  
Red Cabbage and Chestnut Purée

**Lamb Chops**  
Mushroom Bolognese and Pecorino Cheese

**Soy and Sweet Wine Lacquered Short Ribs**  
Celery Root and Apple Salad

## Sides

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Served Family Style

**Creamed Sweet Corn**  
Jalapeño, Lime Cilantro

**Mashed Potatoes**  
Sweet Butter, Sea Salt, Cracked Pepper

**Roasted Brussels Sprouts**  
Avocado, Pecans, Balsamic

**Wild Mushrooms**  
White Wine and Sage

## Dessert

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**Hazelnut Coffee Bar**  
Gingerbread Ice Cream

**Raspberry Pistachio Entremets**  
Fruit Compote

**Chocolate Chestnut Cake**  
Chestnut Ice Cream