

# Christmas Dinner

## Truffles

2g Minimum

**Alba White** Mp/G

**Perigord Black** Mp/G

## Caviar

**Regis Ova Ossetra** Mp/50g

Buckwheat Blini, Chives, Crème Fraiche

## First

Fr

*Choice of*

**Searred Foie**

Strawberry Miso, Cocoa Nib, Espresso

Tbd

**Cured Sea Trout**

Spruce, Roe, Chicharron

Tbd

**Poached Pear**

Searred Endive, Fennel, Ver Jus

Tbd

## Second

Se

*Choice of*

**Langoustine**

Pomegranate, Barley, Crème Fraiche

Tbd

**Bucatini**

Truffle Butter, Parmesan, Chive

Tbd

**Mero Bass**

Chive, Roe, Radish

Tbd

*Chef De Cuisine: Keith Theodore | Pastry Chef: Barbara Marcos | Sous Chef: Paul Rose*

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## Third

Th

*Choice of*

**Emma Farms Wagyu**

Mushroom Vol Au Vent, Petite Herbs

Tbd

**Lobster Or Halibut**

Spätzle, Red Cabbage, Confit

Tbd

**Celery Root**

Almond, Truffle, Chive

Tbd

## Fourth

Fo

*Choice of*

**Chocolate Entremet**

Orange, Pistachio, Cherry

Tbd

**Chestnut Financier**

Plum Wine Ice Cream

Tbd

**Buttermilk Pana Cotta**

Passion Fruit, Coconut

Tbd

**Four Course Prix Fixe: 350++**

Wine Pairing: 200++

*Executive Chef: Keith Theodore | Chef De Cuisine: Paul Rose | Pastry Chef: Barbara Marcos  
Element 47 is pleased to accommodate diners with any food allergies, intolerances and dietary restrictions  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*