Brass

Christmas Day 2025

$95
per person
3 Courses

STARTERS

FOR THE TABLE:

Warm Bread & Salted Butter

Delicata Squash Salad
citrus vinaigrette, aged goat cheese

Foie Gras Mousse
Toasted brioche, quince, sea salt

Butternut Squash Agnolotti
cBrown butter, sage, parmesan brodo

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ENTREES

CHOICE OF:



Roasted Branzino
fennel, lemon, EVOO

Beef Prime Rib
green peppercorn jus, horseradish cream

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Side Dishes

FOR THE TABLE:



Pommes Dauphinois | Brussels Sprouts

Mushrooms | Petite Salad

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Desserts

FOR THE TABLE:

Brass Cup
mandarin granita, popcorn ice cream

Pumpkin Meringue Tart

Chocolate Pudding

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Brass

charcuterie

JAMBON MOUTARDE 17

PATÉ de CAMPAGNE 19

SAUCISSON SEC 13

fromage

30 MONTH AGED COMTÉ 16

ADARRE RESERVE 15

COLSTON BASSET STILTON 15

COURONNE de GOUGÈRES 13
gruyere, poppy, carraway

raw bar

HALF DOZEN OYSTERS* 30
mignonette, lemon

SHRIMP COCKTAIL 31
gulf pink spotted shrimp, horseradish, white cocktail sauce

MIXED BOAT 31
three oysters, three shrimp cocktail

hors d'oeuvre



CRAB & MAITAKE CROUSTADE 16
black truffle, scarlet crab



"MOULES FRITES" 16
marinated mussels, chickpea frites

RADISH GRIBICHE 15
hard boiled eggs, capers, cornichon, herbs

entrée

GREEN LEAF SALAD	green goddess, potato, apple	24
CELERY & ENDIVE SALAD	yuzu, hazelnuts, aged goat gouda	22
STEAK TARTARE*	anchovy emulsion, parmigiano reggiano, chives	28
TARTE FLAMBÉE	fromage blanc, onions, lardons	21
SCALLOP GREMOLATA	sea beans, parsley, lemon	21
TARTE ALLIUM	foie gras sabayon, roasted onions, chives	29
RICOTTA GNUDI	maitake, black truffle, chives	23/30
CRABCAKE OVER BIBB LETTUCE	charred scallion dressing, mustard, radish	41
CHOUX FARCI	savoy cabbage, bacon, hazelnut, red pepper sauce	32

main course

ANGUS STRIPLOIN STEAK	armagnac-prune purée, au poivre, stilton	59
STEELHEAD TROUT	citrus sauce, smoked trout roe, spinach	40
CRUSTED GOLDEN TILEFISH	tomato, mussels, saffron	49
POT-au-FEU	Short rib, beef shank, veal tongue, bone marrow, winter vegetables	63
CÔTE DE PORC BERKSHIRE	sauce forestière, winter squash, escarole	85

golden amish chicken roulade 135

Deboned AMISH CHICKEN, stuffed with a MOUSSELINE OF HERBS, breast and leg wrapped in chicken skin and roasted in GARLIC & THYME.
Served with a celeriac-potato purée

sides 14

POMMES FRITES
POMME DAUPHINE
GLAZED CARROTS
PETITE SALAD
MUSHROOMS A LA GRECQUE
PASTA GRATIN
LÉGUME de SAISON

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Brass

charcuterie

JAMBON MOUTARDE 17

SAUCISSON SEC 13

fromage

30 MONTH AGED COMTÉ 16

ADARRE RESERVE 15

12 MONTH AGED MANCHEGO 15

COURONNE de GOUGÈRES 13
gruyere, poppy, caraway

raw bar

HALF DOZEN OYSTERS* 30
mignonette, lemon

SHRIMP COCKTAIL 31
gulf pink spotted shrimp, horseradish, white cocktail sauce

MIXED BOAT* 31
three oysters, three gulf shrimp

hors d'oeuvre



CRAB & MAITAKE CROUSTADE 16
black truffle, scarlet crab

"MOULES FRITES" 16
marinated mussels, chickpea frites



entrée

GREEN LEAF SALAD	green goddess, potato, apple	24
CHICORY SALAD	hazelnuts, goat's milk gouda, stone fruit	23
STEAK CARPACCIO*	anchovy, chives, parmesan	28
SCALLOP GREMOLATA	sea beans, parsley, brown butter	21
RICOTTA GNUDI	maitake, swiss chard, parmesan	21/27
CRABCAKE	bibb lettuce, dijonaise, radish	41

main course

CHICKEN BREAST	spaetzle, portobello mushroom, chicken jus	37
STRIPED BASS	sauce almondine, verjus, haricot verts	44
OLIVE OIL POACHED COD	cockles, sungold tomatoes, summer squash	42
STEELHEAD TROUT	citrus sauce, smoked trout roe, spinach	40
WAGYU STEAK "AU POIVRE"	armagnac-prune, stilton	57
BERKSHIRE PORK CHOP	braised mustard greens, honeycrisp apple	48
PRIME 28oz NY STRIP	35-day dry aged, bone marrow, truffle butter	185

golden amish chicken roulade 135

AMISH CHICKEN, stuffed with a MOUSSELINE OF HERBS, breast and leg wrapped in chicken skin and roasted in GARLIC & THYME.
Served with a celeriac-potato purée

sides 13

POMMES FRITES

POMMES DAUPHINE

GLAZED CARROTS

PETITE SALAD

MUSHROOMS A LA GRECQUE

SAUTÉED MARKET GREENS

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DO NOT STORE
ANY DAIRY PRODUCTS
IN THIS FRIDGE!

THIS INCLUDES:

MILK

OAT MILK

ALMOND MILK

HALF & HALF

CREAMER

FRIDGE IS NOT COLD!

PRODUCTS WILL SPOIL!