Brass

Christmas Eve 2025

$115 per person
3 Courses

Starters

FOR THE TABLE:

Warm Bread & Salted Butter

Tuna Crudo
purple daikon, finger-lime pearls

Allium Tarte
caramelized onion, foie gras sabayon

Chicory Salad
cara cara orange, wlanut, smoked ricotta, citrus vinagrette

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ENTREES

FOR THE TABLE



Tagliatelle
truffle butter, 24-month Parmigiano

Wild Halibut
butternut squash, brussels sprouts, salsa verde

Short Rib
wild mushrooms, fingerling potatoes, peppercorn sauce

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Side Dishes



FOR THE TABLE:

Pommes Frites

Greenmarket Salad

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Desserts

FOR THE TABLE:

Seasonal Tarte

Brass Cup
mandarin granita, popcorn ice cream

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