

## *Holiday Menu*

\$125 per person | Wine Pairing +\$45  
Each course available à la carte

### *Amuse-Bouches*

#### **Fresh Oysters**

Coconut milk and calamansi mignonette

#### **Gratinated Oysters with Pecorino**

#### **House-made Sourdough Bread**

Whipped butter with bissap

### *Starters*

#### **Vivaneau Chowder**

Carta di musica, shichimi  
togarashi oil, roasted scallop



#### **Papillote of Plantain à la Créole**

XO sauce and shiitake mushrooms

#### **Duck Confit Coxinha**

Duck demi-glace

### *Main Courses*

#### **Grilled filet mignon**

Mashed potatoes and sunchokes, tamarind and green peppercorn sauce, sucrine lettuce

#### **Black Cod**

Taro pave, buckwheat and poppy seeds, tarragon and chervil oil, smoked shellfish emulsion with chili



*Vegan option: Coconut milk emulsion, crispy maitake, and marinated pleurotes*

#### **Roasted Guinea Fowl**

Farcied with samphire and cashews, jollof risotto, rich poultry jus

#### **Tonnarelli with Lobster**

Homemade red pasta, lobster bisque, lobster tail confit in brown butter and sage

### *Desserts*

#### **Coda di Aragosta**

Sweet lobster tail, mascarpone, and passion fruit

#### **Kremas Crème Brûlée**



*Vegan option: Coconut pandan with kaffir lime*

#### **Christmas Log**

Chestnut cream and cacao nibs