DECEMBER 24, 2026

Christmas wonders, by Ducasse

DUSILLA VIGILIA

7 COURSES

300

Oyster and Champagne

Delicate rockfish gelée, Mediterranean brown crab and Kristal caviar

Lightly roasted winter vegetables, rosehip extract and late-season radicchio

Spaghetti with shellfish pil-pil, seaweed and salted lemon

Charcoal-grilled blue lobster , claw and citrus dressing, puntarelle salad

Confit yuzu, olive oil sorbet and citrus granita

Coffee cascara soufflé, mascarpone ice cream and preserved sour cherries