



CHRISTMAS DINNER

December 24 & 25 | 5:00 pm – 9:00 pm

STARTERS

WILD MUSHROOM SOUP 17.

Dried Shitake, Truffle Drizzle

MUSSELS & CLAMS 33.

Rice Cracker, Tom Kha Broth, Scallions, Cilantro, Thai Basil

ENTREES

LOBSTER & POTATO GNOCCHI 49.

Preserve Lemon Crumble, Lobster, Tomato Sauce, Herbs

KOBE NEW YORK STEAK 67.

7 oz. Cut, Sweet Mashed Potatoes, Forest Mushroom Medley
Asparagus Tips, Malbec Reduction

ALASKAN HALIBUT 59.

Wild Rice Pilaf, Brussel Sprout Leaves, Asparagus Tips
Petite Frisee, Saffron Beurre Blanc

DESSERT

SPICED YULE LOG 17.

Candied Orange Center, Marzipan Sponge, Grand Marnier Anglaise