



Christmas Dinner

START

choice of

Lobster Bisque
caviar crème fraîche

Beet Carpaccio
hamachi tartare, caviar

Arugula Salad
ruby red grapefruit, Manchego cheese, shaved fennel, pomegranate seeds

Char-Grilled Octopus
gigante beans, romesco

Beef Tartare
onion jam, sourdough crisps

ENTRÉE

choice of

Spiced Honey Glazed Ham
apricot compote

Rosemary Roasted Turkey Breast
giblet pan gravy

Wild Striped Bass
lemon & thyme beurre rouge

Vegetable Wellington
roasted vegetables, puff pastry, romesco

*all entrées inclusive of
candied sweet potatoes, caramelized garlic mashed potatoes, honey glazed carrots, sautéed haricot vert*

SUPPLEMENTAL

add \$11 each

*sautéed brussels sprouts with bacon, roasted mushrooms, potato gratin, baked macaroni & cheese,
sage sausage & raisin stuffing*

SWEETS & PASTRIES

Christmas Bread Pudding
grand marnier, panettone

Bailey's Irish Cream Bûche de Noël
hibiscus & berry compote jelly

Sweet Potato & Orange Bourbon Short Crust Tart
toasted marshmallow meringue

Mandarin Orange
mandarin whipped ganache, citrus orange compote, cinnamon spice sable

Baked Spiced Apple Parcels
gingerbread sable, goat's milk caramel

\$225 per person

inclusive of complimentary specialty cocktail or glass of Roederer Champagne

Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.