



Christmas Dinner

*Available Christmas Eve from 4-9pm & Christmas Day from 1-6pm
3-Course dinner for \$89.95 per person*

Appetizer

KALE SALAD
fennel, green apples, pomegranate

CELERIAC SOUP
short rib, pine nut

ROMAINE & KALE CAESAR
*parmesan, anchovy, crouton,
pecorino vinaigrette*

BURRATA
green apple, beets, pepitas

SWEET POTATO RAVIOLI
walnut, parmesan, arugula

LAMB OCTO KEBOB
olive, morrocan spice, artichoke

LOBSTER DUMPLINGS
miso, chili oil, nori

Additions

POPOVERS | 10
gruyère, black sesame

CLOTHESLINE BACON | 25
maple glazed

RAW OYSTERS | MP
raspberry mignonette

Main Course

DUCK DUMPLING
confit, fennel, shallot

SHRIMP & SCALLOPS
sunchoke, romesco, corn

PORK CHOP AU POIVRE
parsnip, cranberry, kale

PISTACHIO CRUSTED SALMON
crispy potato, brussel sprouts, truffle sauce

TAGLIATELLE
cauliflower, parmesan, truffle

PRIME RIB
*potato puree, wild mushroom sauce,
add truffles +MP*

LAMB CHOPS & SHANK
*polenta, artichoke, red wine sauce,
add truffles +MP*

Dessert

CANDYCANE BAKED ALASKA
candycane ice cream, chocolate brownie base, meringue

APPLE SPICE TRIFLE
spiced sponge cake, caramel cream, apple compote

CRANBERRY CHEESECAKE JARS
graham cracker cake, cinnamon pecans, candied orange

EGGNOG PIE
cinnamon whip, caramel, gingersnap crumble

MOCHA YULE LOG
chocolate, mocha cream, passionfruit

HOT CHOCOLATE CREME BRULEE
vanilla marshmallows, mini chocolate chip cookie