



Christmas Prix Fixe Dinner

11am-9pm

FIRST COURSE

select one

Truffled French Onion Soup

shaved black truffles, caramelized onion broth, sourdough crouton, Swiss and provolone cheese

Wedge Salad

baby iceberg, cucumber, ninja radish, Roquefort, avocado, cherry tomato, hardboiled egg, mustard-bacon vinaigrette

Lobster Risotto

butter-poached lobster, shiitake mushrooms, roasted cherry tomatoes, arugula, S&V gaufrette's, Meyer lemon beurre blanc

SECOND COURSE

select one

Bone In Pork Chop

Arnold Palmer brined, winter squash purée, Benton's bacon, brussels sprouts, curry apples, bourbon onion jus

Slow Roasted Prime Rib

Boursin cheese-whipped potato, roasted heirloom carrots, horseradish à la mode, pinot noir bordelaise
+ \$10 for XXL cut

Scottish Salmon Rockefeller

smashed marble potatoes, jumbo lump crab, baby spinach, smoked bacon, charred lemon, sauce béarnaise

Truffle Arroncini's

Parmigiano Reggiano, house mozzarella, shaved black truffle, roasted oyster mushrooms, frisée, pistou, pom crudo

THIRD COURSE

select one

Apparently a Pear

pear cheesecake, sauternes poached pear, almond financier, amaretto sabayon

German Chocolate Bavarian

coconut bavarian, cherry puree, chocolate sable

SIDES

Mushrooms and BellaVitano
Creamed Spinach
Mezze and Romanesco Gratin
Grilled Jumbo Asparagus
Crème Fraiche Whipped Potatoes
Chili Crisp Broccolini
Parmesan Truffle Fries
Side of the Day

additional side 9

ENHANCEMENTS

Broiled Lobster Tail Mkt
Grilled Shrimp 18
Jumbo Lump Crab Cake 24
Shaved Black Truffles Mkt
Seared Foie Gras Mkt

\$80 plus tax and gratuity per person

Regretfully, discounts do not apply.

Please be respectful of other guests and refrain from cell phone use in the dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHRISTMAS WINE FEATURES

COCKTAILS

Blackberry Mule	18
Bombay Sapphire Bramble Gin, Gosling's Ginger Beer, fresh lime	
Fairway Boulevardier	18
Larceny Small Batch Wheated Bourbon, Campari, Pineapple Juice	
Links Old Fashioned	18
Woodford Private Reserve "Sea Pines Batch No. 7", maple syrup, Bittermilk No. 6, cinnamon stick	
Pear Blossom Martini	18
Grey Goose La Poire vodka, St-Germain, Domaine de Canton, fresh lime	
Holiday Thyme Mocktail	16
Amethyst Lemon-Cucumber, house spiced pomegranate, lemon, club soda, fresh thyme	

SPARKLING

	Glass	Bottle
Can Xa, Cava Brut, SP	11.50	44
Aromas of white fruits, citrus, tropical fruits and light floral notes		
Kir-Yianni, Akakies Rose, Amyndeon, GR	16	62
Bright and refreshing, silky smooth strawberries and cream followed by crisp acidity		

WHITE

	Glass	Bottle
Pinot Gris, J Vineyards, Russian River Valley, CA	12.50	46
Layered notes of white peach, apricot, green apple and juicy pear		
Clement et Florian Berthier, Sancerre, Loire Valley, FR	22	84
Elegant, fresh and mouthwatering, combining both rich fruit and linear minerality		
Chenin Blanc, Maison Darragon, Vouvray, FR	16	62
Aromas of white peach blossom and honeysuckle, luscious texture, mouthwatering finish		
Riesling, J. Baumer, White Rabbit, Rhein, DE	11	40
Redolent of colorful grass and herbs; aromas of white blossoms and tropical fruit		
Chardonnay, Marillier Pere & Fils, Clos Saint Germain, Burgundy, FR	17.50	66
White floral aromatics, citrus and stone fruit, crisp, clean finish		
Chardonnay, Les Hauts de Milly, 1er Cru, Chablis, FR	24	92
Chablis the way it should be made. Tight, mineral and characteristic chalk		
Chardonnay, Rombauer, Carneros, CA	29	112
Rich and creamy, textured with a seductive vanilla-scented oak		

RED

	Glass	Bottle
Montepulciano, Jasci, Abruzzo, IT	13	52
Seductively smooth, blackberry and cherry, silky tannins, hint of smoke, long, soft finish		
Zinfandel Blend, 8 Years in the Desert, Orin Swift, CA	30	116
Brambly raspberry and blueberry, plum and kirsch, rich texture		
Barbera d'Asti, Renato Ratti, Piemonte, IT	14.50	56
Rich with earthy overtones to plum and dense fruit flavors		
Merlot, Chateau Bellevue Claribes, Bordeaux, FR	16.50	64
Black fruits, graphite, cocoa and pepper, elegant tannins, rich and smooth		
Gamay, Dom. de Bel-Air, La Ronze, Regnie, Beaujolais, FR	14.50	56
Dark ruby color, powerful, yet elegant with silky tannins and persistent fruit on the palate		
Pinot Noir, Paul Mas, Reserve, Languedoc, FR	16.50	64
Elegant notes of red berries with soft spices and a hint of vanilla, rich and well balanced		
Grenache Blend, Helen Keplinger, Vermillion, CA	28	104
Raspberry, black cherry, violets, and white pepper, with a layered palate and plush tannins		
Cabernet Sauvignon, RouteStock, Napa Valley, CA	16.50	64
Sumptuous black fruit, cocoa, and spice box notes, with silky tannins and a rich mouthfeel		
Cabernet Sauvignon, Michael Mondavi Family, Emblem, Napa Valley, CA	26	99
Voluminous and supple aromas accompanied by rich tannins and dark fruits		

All wines subject to availability.