



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

1905 Salad

baby iceberg, challah croutons, Benton's southern prosciutto, avocado, Castelvetrano olives, pecorino romano, vinegar dressing

Lobster Risotto

butter-poached lobster, shiitake mushrooms, roasted cherry tomatoes, petite arugula, espelette breadcrumbs

SECOND COURSE

select one

Stuffed Veal Chop

marble potatoes, morel mushrooms, prosciutto, baby spinach, fontina, marsala veal jus

Slow Roasted Prime Rib

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

Grilled Red Grouper

black bowtie pasta, rock shrimp, jumbo lump crab, chorizo, focaccia, rouille, bouillabaisse essence

Vegetable Wellington

puff pastry, winter vegetables, sweet peas, shaved black truffle, frisée, bourbon onion jus

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

\$75 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.