



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
Diver Scallops 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.