

Christmas Menu



STARTERS



SUN CHOKE & LOBSTER BISQUE

CHILI OIL, CHIVE

ROASTED BEET SALAD

WILD ARUGULA, GOAT CHEESE, HAZELNUT, CITRUS
SEGMENTS

CRUDO

SALMON BELLY, RADISH, PASSION FRUIT



MAINS



PRIME RIB

POMMES PURÉE, TAHINI HONEY GLAZED CARROTS, HORSERADISH
CRÉME, JUS

PORK TOMAHAWK

BRUSSELS SPROUTS, DELICATA SQUASH, BRASSED KALE, APPLE
CIDER GASTRIQUE

PAN SEARED SALMON

FINGERLING POTATOES, WILD MUSHROOM, WILTED SPINACH,
SHERRY BEURRE BLANC

BOUILLABAISSE

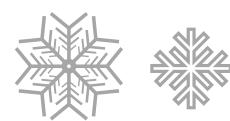
PRAWNS, MUSSELS, CLAMS, CRAB, SAFFRON BROTH

TRUFFLE PASTA

FRESH LINGUINI, BLACK TRUFFLE, GRANA PADANO,
TRUFFLE CREAM



DESSERT



BREAD PUDDING

VANILLA ICE CREAM, CRANBERRIES, WHITE CHOCOLATE CARAMEL
SAUCE, WHIPPED CREAM

CHOCOLATE MOUSSE

CHOCOLATE MOUSSE, DOUBLE FUDGE BROWNIE, PEPPERMINT
MERINGUE COOKIES

PRICING DETAILS:

- ADULTS: \$79
- CHILDREN (12 AND UNDER): \$45

*A 3.5% ECO FRIENDLY CHARGE IS ADDED TO ALL BILLS TO SUPPORT OUR SUSTAINABLE INITIATIVES,
INCLUDING THE USE OF ECO-FRIENDLY PRODUCTS, RECYCLABLES, & OUR COMPOSTING PROGRAM