

FIRST COURSE SELECTIONS

MICHAEL'S TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT

ROASTED CHESTNUT SOUP HONEYCOMB, SWEET POTATO ARANCINI, CONFIT TURKEY

CAESAR SALAD* LITTLE GEM, WHITE ANCHOVY, GARLIC STREUSEL

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

FARMER'S MARKET SHAVED VEGETABLES, PECANS, CHEDDAR, CHAMPAGNE VINAIGRETTE

SHORT RIB MEZZALUNA* PECORINO TOSCANO, BRIOCHE CROUTON, FENNEL, RED WINE JUS

CARNE CRUDO* BLACK GARLIC, SAFFRON AÏOLI, PICKLED SHALLOT, MARBLED RYE

MAIN COURSE SELECTIONS

CERTIFIED ANGUS BEEF*

8 OZ FILET MIGNON
12 OZ NEW YORK STRIP
10 OZ FLAT IRON

AMERICAN WAGYU BEEF*

10 OZ SRF FLAT IRON

\$20 SUPPLEMENT PER
WAGYU SELECTION

8 OZ SRF RIB EYE PAVE

JAPANESE WAGYU BEEF*

3 OZ RIB EYE
\$60 SUPPLEMENT

CHRISTMAS TRADITIONS

10 OZ PRIME RIB ROAST, HORSERADISH CREAM*

8 OZ PORK TENDERLOIN, BOURBON GLAZE*

HALF ROASTED CHICKEN, HERB JUS

SIMPLY GRILLED FISH*

6 OZ TILEFISH, ARGENTINA6 OZ ARCTIC CHAR, WASHINGTON

VEGETARIAN

POTATO GNOCCHI BUTTERNUT SQUASH PUREE, CAULIFLOWER BLACK TRUFFLE

*MAIN COURSE SERVED WITH CHEF'S SELECTION OF FOUR SEASONAL SIDE DISHES

OPTIONAL ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM 13
KING CRAB BÉARNAISE* 36
FOIE GRAS BUTTER* 8
CARAMELIZED CIPOLLINI ONION 9
BLACK TRUFFLE BUTTER 9

SHAVED BLACK TRUFFLES MP
HORSERADISH CRUST 7
CREAMY BLUE CHEESE SAUCE 6
SAUCE TRIO 10
CHIMICHURRI, BÉARNAISE*, AU POIVRE*

DESSERT SELECTIONS

CHOCOLATE ROULADE PEPPERMINT GANACHE, CHOCOLATE BARK, WHIPPED CREAM
BOURBON BAR DARK CHOCOLATE, PEANUT BUTTER, GOLD PEANUTS

APPLE BREAD PUDDING CITRUS CARAMEL SAUCE, SPICED PEANS, WHIPPPED CREAM
COCONUT CREAM PIE PASSION FRUIT WHIPPED CREAM, GRAHAM CRACKER

ARTISAN CHEESE* SEASONAL JAM, CANDIED NUTS, TOASTED NOBLE BREAD