

INTERNATIONAL *Smoke*

WOODFIRED STEAK | SEAFOOD | RIBS



CHRISTMAS EVE FUEGO FEAST

chef's tasting
\$110 PER PERSON
beverage experience
\$40 PER PERSON

AMUSE (FAMILY-STYLE FOR THE TABLE)

WARM PARKER HOUSE ROLLS

whipped honey butter, fennel salt

STARTERS (FAMILY-STYLE FOR THE TABLE)

CHOPPED SALAD

radiocchio, ruby beet, egg, russian dressing

OYSTER ROCKEFELLER

pernod, garlic streusel, parmesan cream

MAC & CHEESE BITES

black truffle, caramelized onion

MAINS (CHOICE OF PER PERSON)

SMOKED WAGYU PRIME RIB

garlic spinach, loaded baked potato, horseradish cream

or

WHOLE MEDITERRANEAN SEA BASS

gremolata, crispy fingerling potatoes, lemon

SUGAR RUSH (FAMILY-STYLE FOR THE TABLE)

INTERNATIONAL 'SMOKED' CHEESECAKE

roasted granny smith apples, sesame crunch

DOUBLE CHOCOLATE CHIP PEPPERMINT COOKIES