

# INTERNATIONAL Smoke



# Christmas Eve



**\$125 ADULT | \$49 CHILD (AGE 12 & UNDER)**  
excluding tax & gratuity

## HOLIDAY COCKTAILS

**INTERNATIONAL SMOKE OLD FASHIONED 20**  
bacon washed bourbon, smoked maple angostura,  
cherry & vanilla bitters

**MOVIN' ON UP 17**  
strawberry infused vodka, mimmi di liqueur,  
lemon, shaved cucumber

**MIDNIGHT IN OAXACA 18**  
mezcal, aperol, passion fruit falernum, lime, orange,  
charcoal, firewater bitters, black lava salt

## HOT BEVERAGES

\*included in buffet

**HOT COCOA\***  
whipped cream

**SPIKED HOT APPLE CIDER\***  
also available non-alcoholic

**BREWED HOT COFFEE**  
La Colombe medium blend

**HOT LOOSE LEAF TEA**  
green, earl grey, black, mint, chamomille

## CELEBRATORY BOTTLES

**SPARKLING**  
Jacquesson, Cuvee # 746, Extra Brut,  
Champagne, France, NV **155**

Molo 8, Lambrusco Mantovano, Italy, NV **60**

Schramsberg, Blanc de Noirs, Brut,  
Calistoga, CA, 2021 **105**

**WHITE**  
Lail, Blueprint, Sauvignon Blanc,  
Napa Valley, 2021 **115**

Pierre-Yves Colin-Morey, Chardonnay,  
Bourgogne, France, 2021 **130**

Vollenwieder, Trarbacher Burgberg, Kabinett,  
Mosel, Germany, 2022 **94**

**RED**  
Caravan by Darioush, Napa Valley, 2020 **120**

Dashe, Reserve, Dry Creek Valley, Sonoma, 2018 **105**

Micheal LaFarge, L'Exception,  
Bourgogne Passetoutgrain, 2021 **88**

## STARTERS

**AYESHA'S JALAPENO CORNBREAD**  
thai red curry butter

**GULF SHRIMP, PACIFIC OYSTERS,  
& SNOW CRAB**  
mignonette, gin spiked cocktail sauce,  
lemon champagne

**BLACK TRUFFLE CAESAR**  
garlic streusel, sweet onion

**WINTER CHICORY SALAD**  
endive, pecans, cheddar, apple cider vinaigrette

**JAMIACAN PUMPKIN SOUP**  
chayote squash, baguette crouton

**TEHINA ROASTED CAULIFLOWER**  
pistachio, pomegranate, raisins, crispy shallots

## MAINS

**HONEY BAKED HAM**  
cran-apple sauce

**CITRUS ROASTED SALMON**  
roasted fennel, sweet maui onions

**HERB CRUSTED BEEF ROAST**  
horseradish cream, truffle beef jus

**ST. LOUIS STYLE PORK RIBS**  
smokey mama barbecue sauce

## SIDES

**ROASTED GARLIC MASHED POTATOES**  
scallions, lots of butter

**SWEET & SOUR BRUSSELS SPROUTS**  
hobbs of bacon

**ROASTED SWEET POTATO**  
smokey mama bbq spice

**SAN FRANCISCO GARLIC NOODLES**  
bok choy, wood ear mushroom,  
oyster sauce, parmesan

**CLASSIC MAC & CHEESE**  
garlic streusel

## DESSERTS

**CHEF MICHEAL MINA'S FRESH BAKED COOKIES**  
chocolate chip, walnut

**SPICED APPLE COBBLER**  
cinnamon streusel

**DARK CHOCOLATE PARFAIT**  
gingerbread cookie crunch, peppermint crumble

**WINTER CITRUS CREAM PUFF**  
huckleberry compote, lemon curd, whipped cream