

**INTERNATIONAL**  
*Smoke*  
**Christmas Eve**

**\$135 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

Laherte Freres Ultradition, Extra Brut  
Champagne, France NV 140

Schramsberg Blanc de Noirs, Pinot Noir  
Napa, CA (2021) 125

### WHITE

Presqu'ile, Sauvignon Blanc  
Santa Barbara, CA (2023) 75

Jean-Louis Mothe, Chardonnay  
Chablis, France (2020) 80

Hamel Estate Sauvignon Blanc  
Sonoma Valley, CA (2023) 100

Alphonse Mellot La Moussiere, Sauvignon Blanc  
Sancerre, France (2024) 120

### RED

Bedrock, Syrah, California (2023) 80

Domaine Chapel, Gamay, Chiroubles, France (2022) 96

Ponzi Pinot Noir, Willamette Valley, Oregon (2022) 99

## 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 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 COBLER

cinnamon streusel

### DARK CHOCOLATE PARFAIT

gingerbread cookie crunch, peppermint crumble

### WINTER CITRUS CREAM PUFF

huckleberry compote, lemon curd, whipped cream

*For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.*