

# CHRISTMAS MENU

## CAVIAR

by Petrossian of Paris  
royal daurenki 225  
imperial ossetra 295

### TRADITIONAL SERVICE

egg mimosa, red onion, crème fraîche, chive

## THREE COURSE PRIX FIXE

215 PER PERSON

### FIRST COURSE

Please Select One

#### BROCCOLI & CHEDDAR SOUP

fontina, tabasco tuile, tellicherry black pepper

#### SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

#### FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

#### BACON-WRAPPED SCALLOPS\*

cranberry chutney, persimmon  
foie gras emulsion, marcona almonds

#### WINTER TRUFFLE RISOTTO

vacche rosa parmigiano-reggiano, maitake  
MKT Supplement

### ENTRÉE COURSE

Please Select One

#### BRICK CHICKEN

mustard jus

#### CHILEAN SEABASS\*

winter bean conserva, tomato raisins  
miso confit

#### CENTER-CUT FILET MIGNON\*

horseradish-crusting tomato, red wine jus

#### WASHUGYU RIBEYE\*

horseradish-crusting tomato, red wine jus  
65 Supplement

#### ALBA WHITE TRUFFLE

3g for MKT

## SIDES

For The Table

#### WHIPPED POTATOES

echire butter

#### CRISPY BRUSSELS SPROUTS

caramel vinaigrette, pomegranate

#### CREAMED SPINACH

crispy shallots

## FOR THE TABLE

#### MAINE LOBSTER POT PIE 130

market vegetables, marble  
potatoes, lobster-cognac emulsion

#### 50 OZ IMPERIAL TOMAHAWK MKT

horseradish-crusting tomato  
red wine jus

#### 4 OZ HOKKAIDO A5 STRIPLOIN 98

horseradish-crusting tomato  
red wine jus

## DESSERT COURSE

duo of

#### BRÛLÉED BASQUE CHEESECAKE

meyer lemon curd  
huckleberries

#### WHITE CHOCOLATE MOUSSE

cranberry, cinnamon cookie  
chantilly crème, raspberry coulis

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For your convenience, a suggested gratuity of 20% is included for all parties which is distributed in its entirety to the servers.