

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 MICHAEL 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.