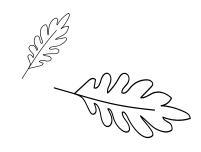




\$125 ADULT | \$49 CHILD (AGE 12 & UNDER)

excluding tax & gratuity



HOLIDAY COCKTAILS

International Smoke Old Fashioned

bacon washed bourbon, smoked maple angostura, cherry & vanilla bitters

\$20

Movin' on Up

strawberry infused vodka, mimmi di liqueur, lemon, shaved cucumber

\$17

Midnight in Oaxaca

mezcal, aperol, passion fruit falernum, lime, orange, charcoal, firewater bitters, black lava salt

\$18

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

Caravan by Darioush, Napa Valley, 2020 **\$120** Dashe, Reserve, Dry Creek Valley, Sonoma, 2018 \$105 Micheal LaFarge, L'Exception, Bourgogne Passetoutgrain, 2021 \$88

HOT BEVERAGES

Brewed Hot Coffee

La Colombe medium blend

Hot Loose Leaf Tea

green, earl grey, black, mint, chamomille

Hot Cocoa* whipped cream

Spiked Hot Apple Cider* also available non-alcoholic

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 crema, truffle vinaigrette

Autumn Apple Salad endive, pecans, cheddar, apple cider vinaigrette

> Thai Cocunut Curry-Lobster Bisque bean sprouts, cilantro, jalapeno

Tehina Roasted Cauliflower pistachio, pomegranate, raisins, crispy shallots

Roastd Turkey truffle gravy, champagne-cranberry sauce

> Slow Cooked Salmon maple-mustard glaze

Herb Crusted Beef Roast horseradish cream, peppercorn sauce

St. Louis Style Pork Ribs smokey mama barbecue sauce

Roasted Garlic Mashed Potatoes scallions, lots of butter

Sweet & Sour Brussels Sprouts hobbs of bacon

San Francisco Sourdough Stuffing country sausage, fine herbs

Green Bean Casserole mushroom gravy, fried onions

> Classic Mac & Cheese garlic streusel

Pumpkin Pie five spice whipped cream

> **Apple Cobbler** vanilla crumble

Dark Chocolate Parfait candied hazelnuts, grahm cracker crumble