

CHRISTMAS 2024

CAVIAR

by Petrossian of Paris
royal daurenki 225
imperial ossetra 295

TRADITIONAL SERVICE
egg mimosa, crème fraîche, chive

THREE COURSE PRE FIXE

185 PER PERSON

FIRST COURSE

Please Select One

BUTTERNUT SQUASH SOUP

roasted chestnuts, pepitas, fried sage
crispy prosciutto
black truffle supplement

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, turnip, marcona almond
foie gras emulsion
black truffle supplement

ENTRÉE COURSE

Please Select One

BLACK TRUFFLE RISOTTO

vacche rosa parmigiano-reggiano

BIG EYE TUNA 'FOIE-POIVRE'*

bloomsdale spinach, peppercorn sauce

CENTER-CUT FILET MIGNON*

14 OZ NY STRIP*

DUCK-FAT AGED PRIME BEEF ROAST

blue cheese popover, fresh horseradish, truffle au jus

WASHUGYU RIBEYE*

celery root, fresh wasabi, crispy potato pavé
+ \$65

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE*

market vegetables, potatoes, lobster-cognac emulsion
supplement \$130

SIDES FOR THE TABLE

WHIPPED POTATOES

lots of butter

FRIED BRUSSELS SPROUTS

soy caramel, persimmon

CREAMED SPINACH

crispy shallots

DESSERT COURSE

Individual

BASQUE BRÛLÉED CHEESECAKE

spiced apples, caramelized sugar crunch

CLASSIC PUMPKIN PIE

whipped cream, candied pecans

*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 parties of six or more which is distributed in its entirety to the servers.