

Christmas
PRIX-FIXE MENU

December 25th, 2026
2 pm to 4 pm

$149.95 per person
plus 20% service charge and 8% tax.

Credit Card required to guarantee the reservation.
Changes and cancellations after 12/18/2026 are subject to a $75 per person fee.

FIRST COURSE

Cranberry Butternut Salad
candied pecans, whipped chevre cheese, roasted almonds, chives, charred lemon-honey vinaigrette

Poached Pear Burrata
smoked shallot & parmesan rouille, thai basil, while balsamic glaze, smoked sea salt

Lobster Bisque
herb-infused creme fraiche, roasted asparagus

Roasted Vegetable Consomme
corn, artichoke, micro basil, chive oil

SECOND COURSE

Shrimp Cocktail
house cocktail sauce, horseradish

Duck Liver Mousse
caramelized leeks, cranberry gelee, herb crostini

Roasted Kabocha & Coconut Arancini
coconut butter, vegan cheddar, carrot puree

Grilled Oysters Rockefeller
creamed spinach, applewood bacon lardon, sambuca, garlic butter

Beef Tenderloin Wellington
puff pastry, bordelaise, dijon cream, roasted shiitake mushroom

MAIN COURSE

Steamed Lobster
whole 1 ½ pound lobster, asparagus, mashed potatoes

Lazy Lobster
lobster meat, butter, asparagus, mashed potatoes

Prime Rib au Jus
whipped potatoes, roasted asparagus, house popover

Butter Roasted Cod Loin
parsley & chive bechamel, pan-roasted broccolini, potato dauphinoise, charred gordal olives, preserved lemon

Seared Scallops
cauliflower puree, spinach, roasted apple chutney, smoked paprika oil, chervil

Roasted Half Chicken
leek & parmesan bread pudding, haricot vert, creamer potatoes, natural pan jus

Gnocchi Di Tartufo
roasted garlic butter sauce, spinach, basil, parmigiano reggiano, winter truffle

ADD LOBSTER TAIL | +15

TABLE-SIDE DESSERT SERVICE

“Rose Bud”
swiss roll, raspberry jam, whipped cream, ganache

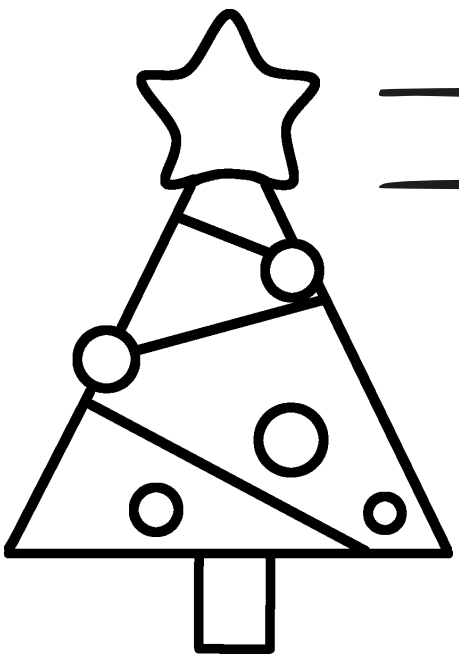
Blueberry Pie

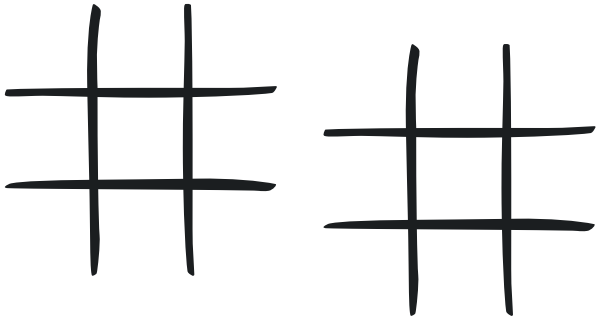
Fruit Tart
triple berry, apple gelae, lemon mint dust

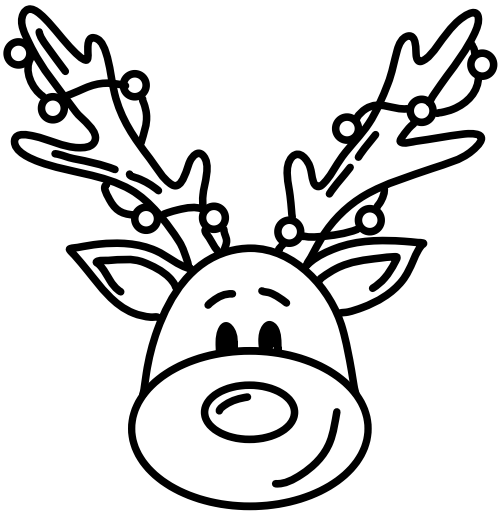
MENU SUBJECT TO CHANGE FOR ANY REASON.

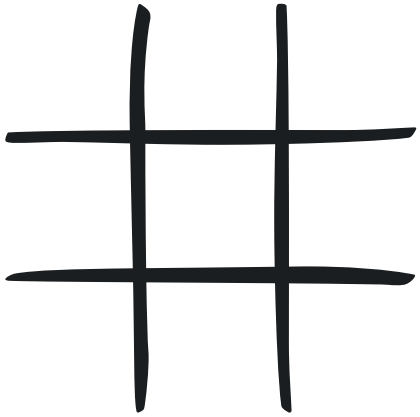
CHILDREN UNDER 12
$39.95

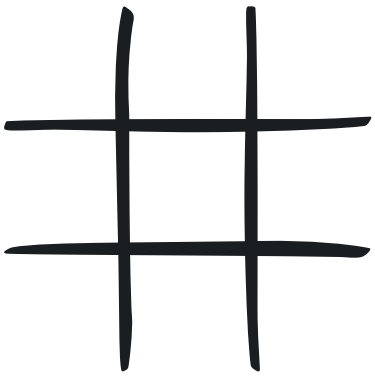


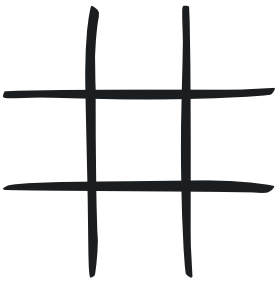












FIRST COURSE

Fruit & Berry Cup

SECOND COURSE

Garden Salad
mixed greens, carrot, cucumber, tomato, red onion, honey herb vinaigrette

MAIN COURSE

Chicken Fingers
french fries

Penne
butter or house red sauce

Prime Rib
french fries





DESSERT

Gelato Duo
vanilla, chocolate