



CHRISTMAS FEATURE MENU

Executive Chef: Gheorghe Vatafu
General Manager: Billy Tam

STARTERS

Glazed Bacon

*Peppercorn Maple Glazed Nueske's Bacon, Roasted Cipollini Onion,
and Whisky Cream Sauce*

24.95

Caviar Experience*

*Kaluga Caviar, Radish, Diced Red Onion, Egg, Cucumber, Capers,
Crème Fraiche On Toasted Crostini*

142.95

ENTREES

Scallops*

*Pan Seared Scallops over Roasted Butternut Squash Risotto, Honey Goat Cheese,
Red Wine Glaze, and Toasted Pumpkin Seeds*

64.95

Tournedos Rossini*

*6oz Roasted Tenderloin, Foie Gras, Red Wine Demiglace,
and Shaved Black Truffle on Toasted Brioche*

82.95

DESSERT

Cranberry Bliss Bar

16.95

*20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*