

~ Christmas Special ~

\$105

\$155 with Wine Pairing

Lobster Bisque Soup

House Made Crouton, Chive, Crème Fraiche

HEINZ EIFEL, RIESLING | MOSEL, GERMANY, 2021



Rainbow Beets and Burratina Salad

Baby Arugula, Toasted Almond

Sherry Vinaigrette, Basil Oil

HARTFORD COURT CHARDONNAY | CALIFORNIA, USA, 2022



Filet Mignon and Chilean Seabass Duo

Truffle Mash, Garlic Roasted Broccolini, Red Wine Sauce

TORNATORE | ETNA ROSSO | SICILY, ITALY, 2019



Coconut Milk Chocolate Yule Log

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV

Executive Chef: Gyo Santa

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.