

CHRISTMAS DAY MENU

Friday December 25th, 2026 | 4pm - 9pm

\$115 Per Person
Plus Tax and Gratuity

FIRST COURSE

choice of...

Seared Scallop

fennel variations, gaufrette potato chip, koji cream

Roasted Mushroom Raviolo

house made ricotta, fried sage, mushroom cream dashi

ENTREES

choice of...

Pan Seared Catch of the Day

roasted garlic onion soubise, smoked fish bone dashi

Bone Marrow Crusted Wagyu Tenderloin

ver jus braised asparagus, truffle horseradish potato puree, prosciutto chip, bone marrow demi

DESSERT

Baileys Irish Cream Tiramisu

meringue, cocoa powder

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

GF gluten free, SF shellfish free, DF dairy free, NF nut free, VG vegan, (v) = vegan option available