

CHRISTMAS EVE MENU

Thursday December 24th, 2026 | 4pm - 9pm

\$100 Per Person
Plus Tax and Gratuity

FIRST COURSE

choice of...

Lobster Salad

butter lettuce, candied almonds,
champagne vinaigrette

Red Curry Squash Soup

candied pistachio, creme fraiche

ENTREES

choice of...

Pan Seared Scallop

smoked sunchoke, black trumpet mushroom,
pomegranate, champagne hollandaise

Superior Farms Lamb Rack

potato pave, grilled nantes carrot,
blackberry demi

DESSERT

Basque Cheesecake

champagne macerated strawberry,
brown butter sabayon

*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