



CHRISTMAS DINNER SPECIALS

APPETIZER

FOIE GRAS PARFAIT | \$42

cognac, berry purée, toast

SALMON CRUDO | \$28 GF, DF, GF

dill, capers, preserved lemon gel, olive oil

OYSTER PLATTER (6) | \$38

choice of: nduja butter, bone marrow
raw with mignonette
Rockefeller

ROASTED APPLE & BRUSSEL SPROUTS SALAD | \$24 VG

pomegranate, arugula, crispy onions, Santa Claus dressing

ENTRÉE

SLOW ROASTED PRIME RIB | \$68

brie mashed potato, onion toffee, au jus,
sage and brown butter roasted brussel sprouts
(\$15 supplement for guests on hotel meal plan)

BRANZINO VONGOLE | \$54

white wine, garlic, clams, parsley, chili, parsnip chips, fresh herbs

GRILLED LOCAL LOBSTER | \$75 GF

celeriac purée, lime champagne beurre blanc, broccolini
(\$25 supplement for guests on hotel meal plan)

MISO ROASTED EGGPLANT | \$38 VG, GF, DF

grilled portobello, carrot purée, wilted red cabbage, fresh herbs

DESSERT

CHOCOLATE SALTED CARAMEL TART | \$15

Tahitian vanilla ice cream

GRAND MARNIER CRÈME BRÛLÉE | \$15 GF

cream chantilly

CHILEAN TORTA | \$15

galette, dulce de leche, meringue, fresh berries

ROASTED PEAR TART | \$15 VG, GF

frangipani, cream chantilly, almond gelato

(VG) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE (DF) - DAIRY FREE

Subject to 17% gratuity