Merry Christmas
Wednesday, December 24, 2025

3-Course Prix Fixe $165 Per Person
Tax and Gratuity not Included

First Course

Crab Bisque
Lump Crab Vol- Au- Vent, English Peas, Crispy Yukon Gold Potatoes
Brandied Coastal Crab Soup

Brussels Sprouts Caesar Salad
Shaved Brussels Sprouts, Toasted Hazelnuts, Parmesan Cheese
Classic Dressing

Golden Beets and Winter Citrus
Blood Oranges, Cara Cara Oranges, Fennel, Pistachio, Frisee
Whipped Goat Cheese and Banyuls Vinaigrette

Roasted Diver Scallops
Cauliflower, Pine Nuts, Peppercress
Caper-Raisin Puree and Brown Butter Sabayon

Braised Beef Short Rib
Baby Carrot and Potatoes, Hon Shimeji Mushrooms, Pearl Onions
Truffled Celery Root Puree and Sauce Bourguignon

"Compound Christmas Trio"
Crab & Sweet Pepper Salad
Tuna Tartare with Preserved Lemon & Walnut Toast
Black Caviar Blinis & Crème Fraiche

SIDES

Roasted Wild Mushrooms 16

Crispy Onion Rings 10

Sautéed Spinach 12

Truffle Fries 16

Buttered Asparagus 15

Main Course

Grilled Natural Reserve Black Angus Beef Tenderloin
Fork Mashed Yukon Gold Potatoes, Asparagus
Black Truffle-Madeira Jus, Horseradish Cream, Yorkshire Pudding

Roasted Chilean Sea Bass
Celery Root, Yukon Gold Potato, Parsnip, Cippolini Onion
Parsley Root Puree, Classic Pistou
Beurre Blanc

Roasted Organic Chicken Breast
Stuffed with Black Truffle Mousse
Mushroom Bread Pudding, Glazed Haricot Verts, Preserved Chanterelle Mushrooms
Truffled Chicken Jus

Slow Braised Veal Osso Bucco
Saffron Risotto, Caramelized Cippolini Onions, Sauteed Spinach
Tomato-Madeira Demi Glace

Butter Poached Lobster Tails
Sweet Potato Gnocchi, Roasted Fennel and Romanesco, Tarragon
Lobster Bisque Sauce

Braised Colorado Lamb Shank
Whole Grain Spaetzle, Sauteed Swiss Chard, Dried Fruit and Port Compote
Reduced Lamb Jus

Wild Mushroom and Organic Stone Ground Polenta
Black Truffle Relish, Shaved Parmesan
Organic Watercress

Dessert

Espresso Crème Brulee
Served with Madeleines

Yule Chocolate Cake
Sugared Cranberry, Meringue, Chocolate Ganache, Irish Cream Filling

Olive Oil Cake
Fresh Satsuma Oranges, Thai basil, Local Honey, Yuzu Chantilly

Pistachio Cheesecake
Black Pepper-Graham Crust, Macerated Black Berries, Pomegranate Gastrique

Executive Chef Weston Ludeke

A Mark Kiffin Restaurant