MERRY CHRISTMAS
THURSDAY, DECEMBER 24, 2026

3-Course Prix-Fixe $165 per person
Tax and Gratuity not Included.

FIRST COURSE

Lobster Bisque
Vol au Vent Pastry
Brandied Lobster Soup

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

Winter Root Salad
Carrots, Parsnips, Golden Beets & Cara Cara Orange
Horseradish Vinaigrette & Watercress

Blue Crab Crabcake
Shaved Fall Apple & Fennel
Savoy Cabbage Cole Slaw
Aioli & Chive

Braised Beef Short Rib
Sundried Tomato Pico de Gallo & Charred Shishito Peppers
Celery Root-Yukon Potato Puree & Sauce Bordelaise

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

SIDES

Roasted Wild Mushrooms 16

Sautéed Spinach 12

Crispy Onion Rings 10

Truffle Fries 16

Buttered Asparagus 15

MAIN COURSE

Grilled Natural Reserve Black Angus Beef Tenderloin
Oscar "Crab meat" Topped
Yukon Gold Mashed Potatoes & Spinach
Madeira Demi & Hollandaise

Seared Organic Salmon
Thai Red Curry, White Rice
Carrot, Brocolini & Lime

Jumbo Shrimp Bucatini
Vodka Cream Sauce

Slow Braised Veal Osso Bucco
Slow Cooked Soft Polenta & Swiss Chard
Roasted Mushrooms & Parsley Salad
Reduced Braising Jus

Seared DuRoc Pork Tenderloin
Roasted pepper Peperonatta
Green Beans & Sherry-Ham Hock Jus

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

DESSERT

Espresso Crème Brulée
Christmas Cookies

Yule Chocolate Cake
Sugared Cranberry, Meringue Mushrooms, Chocolate Buttercream
Cranberry Cream Filling

Almond-Apple Strudel
Apple Sauce & Brandied Chantilly

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

A Mark Kiffin Restaurant

THE COMPOUND SANTA FE