



Christmas Day Four-Course Menu

December 25, 2025

Appetizer

Holiday Trio 32

Spicy Ahi Tartare, Masago, Hickory Smoked Scallop, Charred Pineapple Salsa,
Garlic Aioli, Salmon Gravlax, Blini, Black Tobiko



Soup

Roasted Tomato Soup

cup 9 • bowl 12

Fire Roasted Local Tomatoes, Onions, Garlic, Herbs,
White Wine, Baked Feta Cheese Puff Pastry

– or –

Salad

Kale Quinoa Salad 23

Baby Kale, Quinoa, Green Beans, Carrots, Cucumbers, Avocado, Red Onions,
Tomatoes, Toasted Pumpkin Seeds, Green Goddess Dressing



Entrée

Rack of Lamb 55

Half Rack of Lamb, Garlic, Herbs, Olive Oil, Panko, Macadamia Nut,
Portuguese Sausage Crumble, Parsnip Potato Purée, Asparagus, Burgundy Demi Glaze



Dessert

Chocolate Macadamia Nut Mont Blanc 16

Crème Anglaise

Adult \$105

Child (5-10 years old) \$57

State Tax and Automatic 20% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Menu subject to change without notice.