

CHRISTMAS EVE

APPETIZERS

Choice of

PRIME BEEF CARPACCIO

Laudemio Olive Oil, Aged Balsamic, Shaved Parmigiano, Fried Capers, Wild Arugula

TRUFFLE CEASAR SALAD

Little Gems, Rustic Croutons, Shaved Truffle, Parmigiano-Reggiano

CHILLED SEAFOOD TRIO

Fresh Shucked Oysters, Poached Jumbo Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette

PANZANELLA & BURRATA

Butternut Squash, Candy Cane Beets, Tuscan Kale, Focaccia Croutons
Hazelnuts, Pomegranate, Maple Balsamic Vinaigrette

PORCINI MUSHROOM SOUP

Cognac & Chive Crème Fraîche

ENTRÉES

Choice of

PRIME FILET MIGNON

Braised Seasonal Mushrooms, Pommes Purée, Grilled Asparagus, Cabernet Truffle Jus

GRILLED GRASS FED LAMB CHOPS

Fregola Sarda, Pine Nuts & Zante Currants, Roasted Baby Carrots, Italian Salsa Verde

ROASTED CHILEAN SEABASS

Cannellini White Bean Puree, Braised Rainbow Chard, Blood Orange Chimichurri

MAINE LOBSTER RISOTTO

Acquerello Rice, Cherry Tomatoes, English Peas, Meyer Lemon & Herbs

ROASTED MUSHROOM & SPINACH LASAGNA

Parmigiano-Reggiano Cream, Black Truffles

DESSERT

STICKY TOFFEE

Medjool Date Cake, Rum Laced Caramel, Whipped Crème Fraîche

JIVARA MILK CHOCOLATE DELICE

Gingerbread Croutons, Hazelnut Shortbread, Ginger Ice Cream

POMELO

Traditional French crepes with assorted fillings

\$260 per person