



Christmas Prix Fixe Dinner 2025

11am-9pm

FIRST COURSE

select one

TRUFFLED LOBSTER MINESTRONE

butter poached lobster, lumache pasta, giant white beans, dinosaur kale, pistachio pesto

1905 SALAD

baby iceberg, challah croutons, Benton's southern prosciutto, avocado, Castelvetro olives, Pecorino Romano, vinegary dressing

VEGETABLE RISOTTO

roasted root vegetables, wild mushrooms, crispy prosciutto, Parmigiano-Reggiano, shaved black truffle, Grand Marnier syrup

SECOND COURSE

select one

BONE IN PORK CHOP *

sweet tea brined, sweet potato gnocchi, Benton's bacon, Brussels sprouts, cinnamon apples, ham hock jus

C.A.B. FILET MIGNON *

Boursin cheese whipped potato, roasted heirloom carrots, café de Paris butter, cabernet bordelaise

SCOTTISH SALMON *

French curry, andouille sausage potato croquette, broccolini, cioppino butter, red onion marmalade

RICOTTA AGNOLOTTI

shaved zucchini, Parmigiano-Reggiano, butternut squash, salsa di noci, crispy sage, brown butter emulsion

THIRD COURSE

select one

WHITE CHOCOLATE EGGNOG BAVARIAN

biscoff cookie, double chocolate brownie, bourbon caramel

MINT CHOCOLATE

mint chocolate cremeaux, chocolate sable, dark chocolate chablon, honey poached cranberry

SIDES

Roasted Mushrooms BellaVitano + toasted breadcrumbs

Crispy Brussels bourbon syrup + sea salt

Mac n Cheese house shellbow pasta

Boursin Cheese Whipped Potatoes

Charred Broccolini chili crisp

Jumbo Asparagus evoo + sea salt

Truffle Fries parmesan + herbs

additional side 10

ENHANCEMENTS

Broiled 8oz Lobster Tail MKT

Grilled Shrimp 14

Jumbo Lump Crab Cake 24

Shaved Black Truffles MKT

Seared Foie Gras MKT *

\$80 plus tax and gratuity per person

Regretfully, discounts do not apply.

Please be respectful of other guests and refrain from cell phone use in the dining room.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.