



Christmas Prix Fixe Dinner

11am-9pm

FIRST COURSE

select one

Truffled French Onion Soup

shaved black truffles, caramelized onion broth, sourdough crouton, Swiss and provolone cheese

1905 Salad

baby iceberg, challah croutons, Benton's southern prosciutto, avocado, castelvetro olives, pecorino romano, vinegary dressing

Lobster Risotto

butter-poached lobster, shiitake mushrooms, roasted cherry tomatoes, petite arugula, espelette breadcrumbs

SECOND COURSE

select one

Partridge in a Pear Tree

pan-fried pheasant breast, Sea Island red peas, micro mirepoix, petite salad of arugula, shaved pear, humboldt fog and grapefruit

Slow Roasted Prime Rib

Boursin cheese-whipped potato, roasted heirloom carrots, horseradish à la mode, pinot noir bordelaise

+ \$10 for XXL cut

Grilled Black Grouper

chive dumplings, Mexican chorizo, baby spinach, roasted shellfish butter, pommes maxim, yuzu pearls, basil pesto

Vegetable Wellington

puff pastry, winter vegetables, sweet peas, shaved black truffle, frisée, bourbon onion jus

THIRD COURSE

select one

A Christmas Peppermint Cheesecake

Oreo crust, peppermint, chocolate ganache

Holiday Bourbon Pecan Pie

pâté sucrée, decadent pecan pie, bourbon ice cream

\$70 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.