



Christmas Menu

110. PER PERSON

FIRST COURSE

choice of

MEATBALLS

house pomodoro, parmigiano reggiano, basil

SHRIMP SCAMPI

garlic, white wine, chili butter

FRITO MISTO

asparagus, artichoke, onion, meyer lemon VG

Enhancements

CAVIAR SERVICE

traditional accoutrements

95. • 30g

SHELLFISH TOWER*

48. per guest

oysters, poached shrimp, 1/2 maine lobster, king crab
genuine cocktail sauce, mustard aioli, salsa verde

SECOND COURSE

choice of

BUTTERNUT SQUASH SOUP

candied pumpkin seeds, smoked crème fraiche, chive oil

CAESAR SALAD

baby gem, garlic brioche croutons, 24 month parmigiano

BEET & BURRATA

fennel pistou, blood orange, arugula, grape saba

THIRD COURSE

choice of

**HAND-CUT
FILET MIGNON***

7oz petite-cut

ROASTED HALIBUT

calabrian chili agrodolce, caramelized cipollini onion, charred sweet peppers GF

MACARONI ALLA VODKA

calabrian chili, parmesan bread crumbs

Substitutions

**KANSAS CITY
STRIP*** 30.

LOBSTER DIAVOLO
squid ink pasta, uni butter, spicy tomato sauce 10.

**24OZ DRY AGED
BONE-IN RIBEYE*** 40.

Enhancements

SURF & TURF*
maine lobster tail 35.

OSCAR STYLE
MP.

Sides

a la carte • 15. ea

CREAMED CORN

parmesan, lime, crispy shallots

ROASTED MUSHROOMS

18 year truffle balsamic GF VG

**MASCARPONE
WHIPPED POTATOES**
garlic bread crumbs, chives VG

PARMESAN TRUFFLE FRIES

garlic aioli VG

CHARRED BROCCOLI

herb vinaigrette GF VG

DESSERT

choice of

OLIVE OIL CAKE

fior di latte gelato, citrus salad

SORBETTI

TIRAMISU

mascarpone, espresso, chocolate

GF: gluten friendly VG: vegetarian Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*