

Christmas Eve TASTING MENU

\$110 per person*

**exclusive of tax & gratuity*

First Course
choice of

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple syrup, dark chocolate

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

SHRIMP COCKTAIL
official cocktail sauce, mustard aioli

add
½ DOZEN OYSTERS 25.
SHELLFISH TOWER 45. PER PERSON

Second Course
choice of

WEDGE SALAD
thick cut bacon, blue cheese, tomato, red onion, scallion

CLAM CHOWDER
crispy potato, chives, oyster cracker

Entree
choice of

**7OZ PETITE-CUT
FILET MIGNON***
whole roasted garlic

SALMON VESUVIO*
crispy potatoes, english peas,
white wine, roasted garlic

ROASTED HALF CHICKEN
heirloom carrots, roasted garlic salsa verde,
brown butter drippings

RED WINE BRAISED SHORT RIB
shallot reduction, caramelized cipolini,
baby carrots, creamy polenta

substitute
Delmonico Ribeye 30.
Kansas City Strip 40.
Dry-Aged Bone-In Ribeye 50.

Enhancements

béarnaise 6 | au poivre 6 | truffle butter 9 | shrimp 3 pc. 25 | lobster tail 36 | king crab oscar MP
CRUSTS 7: parmesan | horseradish | blue cheese

Escorts To The Above 15.

PROPERLY WHIPPED POTATOES

DECADENT MACARONI & CHEESE

CREAMED SPINACH

SAUTEED BROCCOLI

ROASTED WILD MUSHROOMS

COLOSSAL ONION RINGS

PARMESAN CHEDDAR POTATO GRATIN

Dessert
choice of

BANANA CREAM PIE
caramel sauce, banana chips

CHOCOLATE CARAMEL CAKE
caramel sauce, coffee whipped cream

COCONUT LECHE CAKE
berries, whipped cream

**ASSORTED
SORBETS**