

TRAVELER'S
TABLE



Holiday Specials

Dinner Features

BLUE CRAB CARBONARA* 36

Lump crab meat, bucatini pasta, parmesan cream, egg yolk, black peppercorns, lemon zest

MEDITERRANEAN BRANZINO 45

Pan-seared branzino filet, artichoke-tomato provençal, citrus aioli, paprika oil

JAPANESE-STYLE TEXAS WAGYU* 55

New York Strip, purple potato-nori purée, demigurasu sauce, parmesan-roasted oyster mushrooms

Cocktails

GINGERBREAD OLD FASHIONED 16

Bourbon, ginger liqueur, gingerbread syrup, blackstrap bitters, walnut bitters, orange peel, gingerbread thin

Premium Wines by the Glass

MOËT & CHANDON IMPERIAL BRUT NV 22

*(Champagne, FR)
187 ml bottle*

MAISON JOSEPH DROUHIN POUILLY-FUISSÉ 22

(Burgundy, FR)

LABASTIDE DAUZAC MARGAUX 25

(Bordeaux, FR)

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness.*