

## Cocktails

### MINTY ELF MARTINI 11

Grey Goose Vodka, Crème de Cacao White, peppermint schnaps, cream

### RUDOLPH THE RED MARGARITA 11

1800 Reposado tequila, cointreau, pomegranate juice lime

## White Wines

### DOMAINE STE. MICHELLE BRUT 11 | 44

Columbia Valley, Washington

### CHATEAU STE. MICHELLE BRUT 11 | 44

Chardonnay, Washington

## Red Wines

### SOKOL BLOSSER EVOLUTION 13.50 | 54

Pinot Noir, Willamette Valley, Oregon

### OBERON 16 | 64

Cabernet Sauvignon, California

## Appetizers

**SHRIMP MARTINI \***  
citrus aioli, asparagus, olives

**CHILLED LYCHEES & KIWI WEDGES**  
mango, mint, raspberry

**PROSCIUTTO AND SPICED ROASTED PLUM \***  
fennel-apple salad, grissini

**LOBSTER AND CRAB CALYPSO DIP \***  
cream cheese, red pimento, spinach crostini

**CHICKEN AND WILD RICE SOUP**  
chicken dumplings, carrots, celery, thyme

**CHILLED PINEAPPLE AND CUCUMBER SOUP**  
mint, Greek yogurt, ginger snap crisp

**NUTCRACKER SALAD**  
gourmet greens, radicchio, pear, dried cranberries, orange dressing, candied walnuts

**CLASSIC CAESAR SALAD**

## Entrées

**FOUR CHEESE TORTELLINI**  
butternut squash, lemon cream, basil, Parmesan cheese

**SLOW-ROASTED CHRISTMAS TURKEY**  
apple and chestnut stuffing, giblet gravy, cranberry relish, Brussels sprouts, glazed yams, creamed potatoes

**HONEY-BAKED HAM**  
green beans with dates, bourbon sweet potato mash, cornbread dressing, spiced dry cherry chutney

**BEEF TENDERLOIN AND BEER BATTER SHRIMP \***  
grilled Portobello mushrooms, asparagus, rice orzo pilaf, garlic-shallot butter

**FRESH HALIBUT RED BEET RED WINE REDUCTION \***  
chives, artichokes, carrot purée

**MASCARPONE SOFT POLENTA**  
roasted tomatoes, grilled zucchini, roasted eggplant, arugula

**NEW YORK STRIPLOIN STEAK \***  
steak fries, garlic herb butter

**GARLIC HERB ROASTED CHICKEN**  
avocado-tomato corn salad

**APRICOT GLAZED SALMON \***  
glazed vegetable, saffron new potato, soja, ginger

**MORIMOTO EPICE LOBSTER TAIL \* 25**  
lemon foam, seasonal vegetable

**YUZU FRESH BALACK COD \* 25**  
yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

## Desserts

**TRADITIONAL ENGLISH PLUM PUDDING**  
brandy sauce, vanilla cream

**JACQUES TORRES WHITE CHOCOLATE SNOWMAN**  
chocolate mousse, fresh berries

**PUMPKIN TART**  
pecan topping, whipped cream

**MANGO TERRINE**  
tropical fruit

 Vegetarian  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.  
\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.  
Local sales taxes are applied as required.