

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

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

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.