



**Christmas Dine in
December 24th & 25th 2021**

Aperitif

Spiced Apple Cider

Appetizer

*King Ora Salmon
Gravlax, Wasabi Aioli, Taro Cracker*

*Iberico Bellota
Charred Romain, Persimmon Mustard*

Soup

*Butternut Squash Veloute
Caramelized Onion Gyoza, Espelette Pepper*

Main Course

*Duck à l'Orange
Confit & Breast, Belgium Endives, Potato Cake*

*Lobster Thermidor
Hamakua Mushrooms, Cognac-Tarragon Cream*

*Braised Short Rib
Scallion- Ginger Risotto, Apple-Radish Kimchi*

Dessert

Chocolate & Bourbon

*Menu \$125.00 / guest
Wine pairing \$59.00/ guest*

**Consuming raw or undercooked food may increase your risk of foodborne illness.
Menu subject to change based on availability & seasonality*



Christmas Menu TO-GO

December 24th & 25th

Pick-up between 4:00PM & 5:00PM

Serves Four Guests

CHOICE OF

Kurabota Pork Rack, Black Cardamom Sauce \$349

Herb Roasted Prime Rib eye, Sauce Bordelaise \$399*

SERVED WITH

Butternut Squash Veloute, Espelette Pepper Oil

King Ora Salmon Gravlax, Wasabi Aioli, Baguette

Hirabara Baby Romaine, Parmesan, Caesar Dressing

Roasted Brussels Sprouts with Bacon

Potato Puree

Mac & Cheese

DESSERT

Chocolate Bourbon Mousse

TBD...Cookies

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