

CHRISTMAS

APPETIZER

SHAVED BRUSSELS SPROUT SALAD / *Honey Crisp Apple / Yoghurt Vinaigrette / Black Cumin Seeds*

WAGYU BAVETTE SUSHI ROLL / *Crispy Leeks / Avocado / Yuzu / Miso – Tamari Bearnaise*

LOCAL FLORIDA STONE CRAB / *Yuzu Dijonnaise / Cocktail Sauce / Tajin Grilled Lemon MP*

MAIN

60 DAY DRY AGED 7 PEPPER CRUSTED PRIME RIB / *Caramelized Cipollini Onions / Horseradish Ranch*

OSSABAW COTE DE PORK / *Dijon Mustard / Prunes / Pecans / Watercress*

PAN ROASTED SWORDFISH “CIOPPINO STYLE” / *Royal Red Shrimp / Grilled Sourdough Bread / Pei Mussels*

SIDES

ROASTED ROOT VEGETABLES / *Carrots / Parsnips / Chestnut Honey*

BRAISED ESCAROLE / *Beet Tops / Tasso Ham*

CONFIT GARLIC POMMES PUREE / *Crème Fraiche / Chives / Chicken Jus*

DESSERT

MADAGASCAR VANILLA MOUSSE BOUCHE DE NOEL / *Valrhona Pistachio Ganache / Wild Berry Compote*

YUZU CREAM TART / *Fior de Latte Gelato / Pomegranate Jelly*



PRIX FIXE MENU

Three Courses \$85

Select one appetizer, main course, side dish, and dessert.
No substitutions please, supplemental charges may apply.

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

[BOOK NOW](#)