

CHRISTMAS EVE

torchon of foie gras: brioche/cherry jam **add 6**

shrimp cocktail **add 4**

oysters: shiracha caviar/cucumber **add 6**

nc lump crab spring roll/chili dipping sauce **add 6**

harvest salad: mesclun-arugula blend/pickled beet puree/crispy fried pork/cider + sage vinaigrette

classic wedge: smoked bacon/radish/gorgonzola crumbles/bleu cheese dressing

lobster bisque

chilean sea bass 49

string potato crust/spinach/cherry tomato/shallot vin-blanc

grilled bone-in pork chop 35

bourbon brine/collards/candied yam gratin/apple + cranberry relish

seared scallops 45

crispy collards/black eyed peas/country ham/onion chutney

goat cheese chicken 35

bone-in free range breast/cheddar cornbread/tasso black eye pea crema/fried okra

steak & lobster tail 49

6oz cold water maine lobster tail/4oz shoulder tenderloin

whipped potatoes/fresh vegetable/drawn butter **twin lobster tails 59**

pistachio curry crusted salmon 39

scottish salmon/shaved fennel salad/cumin vinaigrette/quinoa/brown rice blend/truffle pea puree

ironwood kebab 39

twin tenderloin medallions/grilled harvest vegetables

roasted fingerling potatoes/bearnaise sauce

herbed crusted rack of lamb 45

dauphinoise potatoes/haricot verts/demi glace

5oz petite filet 43 7oz filet 49

whipped potatoes/pearl onions/bacon/morels/sauce bordelaise

bavette steak 35

potatoes/baby kale/maître de butter

fall gnocchi 35

butternut sauce/roasted fall vegetable/mushrooms/shaved aged gouda

no split dinners - sales tax and 20% gratuity added to total bill