



## Christmas 2020

### Amuse

#### **Steak and Truffles**

lockhart steak tartare, shaved black truffles, lemon, capers shallots  
served on a house kettle chip

### Indulgences

*(supplemental)*

#### **Oysters on the Half Shell (\$18)**

a half dozen ice cold oysters served with classic accompaniments

#### **Alaskan Crab Legs (\$32)**

a half pound of red king crab legs, lemon and drawn butter

#### **Butter Poached Lobster Tail (\$36)**

Whole mane lobster tail with roasted fennel, artichokes and a  
A tabiko-tarragon crème fraiche

#### **Foie Gras (\$22)**

seared foie gras, toasted brioche, compressed pears and micro radish greens

### First Course

*(choice of)*

#### **Lobster Bisque**

champagne crème fraiche and butter poached lobster

#### **Baby Kale Caesar Salad**

baby kale, prosciutto crisp and caesar dressing

#### **Beet and Cress Salad**

roasted beets, goat cheese, purple watercress, toasted pistachios and a leek vinaigrette

### Main Course

*(choice of)*

#### **King Salmon**

Wild king salmon with confit potatoes and tomato and caper caponata

#### **Snake River Farms Block Cut Wagyu Beef**

eye of ribeye, horseradish potato pruee, truffled shoestring fries and creamed kale  
add butter poached lobster tail \$20 or bone marrow \$10

#### **Lamb Vindaloo**

braised lamb shoulder, cardamom basmati rice, garlic naan and mango chutney

#### **Buffalo Wellington**

buffalo tenderloin, mushroom duxelles, spinach, puff pastry with a horseradish bordelaise sauce

#### **Risotto de Trufa Negra**

parmesan, ricotta, shaved black truffles and grilled broccolini  
add butter poached lobster tail \$20 or bone marrow \$10

### Dessert

*(choice of)*

#### **Chocolate Budino**

candied hazelnuts and cranberries with whipped cream

#### **Bananas Foster Bread pudding**

bananas, rum, walnuts warm bread pudding, whipped cream cheese and vanilla bean ice cream

#### **Local Cheese Plate**

winter winds teton tome and targuda, dark chocolate,  
spiced pistachios and red wine fig jam