

BAR MEETS GRILL

CHRISTMAS MENU

COURSE ONE

Choice of Soup or Salad:

Seasonal Salad

A vibrant mix of winter greens tossed with crisp red apple, sweet grapes, and candied walnuts, finished with gorgonzola and a creamy house dressing.

Smoked Potato and Leek Soup

Velvety Yukon Gold potatoes and sweet leeks gently smoked, finished with crème fraiche and crispy pancetta.

COURSE TWO

Choice of Entrée:

18oz RR Ranch Prime T-Bone Steak

Seared and finished with roasted fingerling potatoes and seasonal vegetables.

Black Cod

Pan-seared black cod served over truffled potato puree with charred broccolini garnished with preserved lemon gremolata.

COURSE THREE

Chocolate and Cheesecake Duo

Chocolate sponge cake, layered with rich chocolate cream, raspberry confit and pistachio with New York-Style Cheesecake

\$95 Per
Person