

# Christmas

## EVE

SEATINGS 1PM-8PM  
BY RESERVATION ONLY  
MENU CREATED BY CHEF TROY TOLBERT

### STARTER

#### Spinach and Endive Salad

grilled king crab, sundried tomato, shaved radish, warm tarragon bacon dressing

#### Cocktail de Mariscos

prawns, scallop, octopus, jicama, avocado, herbal ocean tomato sauce

#### Broccoli Turmeric Bisque

grilled kabocha squash, crisp maitake mushrooms

#### Beef Carpaccio

seared rare tenderloin, arugula, parmesan, crispy capers, kalamata olive puree, truffle mustard

#### Salmon Aguachile

grilled rare salmon, cucumber roasted red bells, rocoto chili, mango-yuzu emulsion

### MAIN COURSE

#### Chilean Sea Bass

salsify, celeriac, edamame, maitake mushrooms cognac lobster cream

#### All Natural Jidori Chicken Breast

butternut squash risotto, brussels sprout leaves, petite turnips, raisin, caper, paso almond pan jus

#### American Kobe Striploin

roasted cauliflower-Yukon gold puree, braised cipollini, and broccolini

#### Smoked Cannelloni Bean Ravioli

Maui and Vidalia onion, tomato broth, artichoke-bruschetta garnish

### DESSERT

#### Chocolate Flourless Torte

vanilla espresso Chantilly cream

#### Gingerbread Crème brûlée

gingerbread spiced crème with a caramelized sugar top

#### Rubino Cheesecake

strawberry and raspberry filled with white chocolate glaze