



# Christmas

## LUNCH MENU I

### APPETIZER

PONZU MARINATED SALMON

Mascarpone in Crispy Panko Nori Cup,  
Arugula Cherry Tomatoes, Citrus Segment,  
Pickled Beet Root, Carrot Ginger Dressing

or

BRESOLA PEAR WHIPPED RICOTTA

Mixed Greens, Orange Segments, Garlic Croutons,  
Walnuts, Grapefruit Basil Dressing

or

VEGAN PAN-SEARED DUMPLING

Shallots, Hoisin Sauce

or

RAVIOLI LEEK AND POTATO

Sautéed Shrimp, Lemon Butter Sauce

or

BROCCOLI SOUP

Croutons

### MAIN COURSE

BREADED STRIPLION STEAK MILANAISE

Sautéed Onions & Mushrooms, Blue Cheese Herb Butter,  
Steak Sauce

or

CATCH OF DAY

Lemon Butter Sauce

or

ROASTED TURKEY WITH SAUSAGE STUFFING

Cassava Pie, Cranberry, Honey- Glazed Ham,  
Mashed Potatoes

or

VEGAN CRISPY EGGPLANT

Spiced Sweet Chili, Sesame Seeds, Scallions, Rice

or

HALF LOBSTER BROILED

Seafood Crabmeat Stuffing, Broccoli, Clarify Butter

LOBSTER SURCHARGE UPON AVAILABILITY IS \$40.75 PER PERSON

ALL MAIN COURSES ABOVE ACCOMPANIED BY  
MASHED POTATOES AND  
ROASTED SEASONAL VEGETABLE BUNDLE

### DESSERT

CHRISTMAS PUDDING

Brandy Cream Sauce, Spiced Ginger Rum Ice Cream

or

ESPRESSO CHEESECAKE

Kahlua Cream Sauce, Vanilla Ice Cream

or

DECADENT CHOCOLATE CAKE

Raspberry Sauce, Chocolate Ice Cream

or

VEGAN PUMPKIN CRÈME BRULEE

Mixed Berries

\$78.75 per person

An 18% service charge will be applied to your bill  
For parties of 8 or more, an additional 3% will be included

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## LUNCH MENU II

### APPETIZER

#### SUSHI SAMPLER

Spicy Tuna Maki Roll, Ponzu Cured Salmon, Panko Shrimp,  
Seaweed Mango Salad

or

#### PROSCIUTTO, GOAT CHEESE

Red Onion Jam, Mixed Greens, Roasted Pumpkin,  
Grapefruit Mint Dressing

or

#### CHEESE RAVIOLI

Ricotta & Spinach Filling, Tomato Basil Sauce

or

#### WINTER CRANBERRY ROASTED

#### HONEY BUTTERNUT SQUASH SALAD

Feta Cheese, Walnuts, Tomatoes, Honey Balsamic Drizzles

or

#### PUMPKIN SOUP

Croutons

### MAIN COURSE

#### 10oz RIBEYE

Gorgonzola Herbed Butter, Bordelaise Sauce

or

#### CATCH OF DAY

Sautéed Shrimp, Lemon Artichoke Risotto

or

#### VEGAN FILO PARCEL

Mushrooms, Tofu, Spinach, Butternut Squash Filling,  
Marinara Sauce

or

#### TRADITIONAL ROSEMARY ROASTED TURKEY

Cranberry Orange, Cassava, Honey-Glazed Ham,  
Stuffing, Gravy

or

#### HALF BROILED LOBSTER

Seafood Stuffing, Broccoli

LOBSTER SURCHARGE UPON AVAILABILITY IS \$38.75 PER PERSON

ALL MAIN COURSES ABOVE ACCOMPANIED BY  
MASHED POTATOES AND GARDEN VEGETABLES

### DESSERT

#### TRONCHETTO DI NATALE (YULE LOG) CAKE

Mushroom Meringue, Grand Manier Orange Cream Sauce,  
Coffee Ice Cream

or

#### RED VELVET CHEESECAKE

Vanilla Cream Sauce, Rum & Raisin Gelato

or

#### EGGNOG RUM CRÈME BRÛLÉE

or

#### COCONUT PANNACOTTA

Mango Compote

#### PETIT FOUR

REGULAR COFFEE OR REGULAR TEA

\$113.75 Per Person Plus 21% Service Charge