

CHRISTMAS MENU

FOUR COURSE
PRIX FIXE DINNER
DINE IN - DECEMBER 24TH & 25TH
RESERVATIONS ARE RECOMMENDED

SALAD

SELECT ONE

POACHED PEAR & BURRATA

Endive, Citrus Segments, Watermelon Radish,
Snap Peas, Dill, Chive, Murray Sea Salt

BABY SPINACH SALAD "NOBU STYLE"

Fried Leek, Bell Pepper Confit, Parmesan-Reggiano,
Dried Miso, Yuzu Dressing

SOUP

SELECT ONE

FORREST MUSHROOM VELOUTÉ

Black Truffle Chantilly, Brioche Croutons

CURRIED BUTTERNUT SQUASH SOUP

Served with Pepitas

ENTREE

SELECT ONE

ALL NATURAL BEEF "WELLINGTON"

Haricot Vert, Glazed Carrots, Potato Gratin, Black Truffled Au Jus

MISO BLACK COD

Bok Choy, Shitake Mushrooms, Soba Noodles

BREAD

House Made Parker House Rolls & Truffled Whipped Butter

DESSERT

SELECT ONE

VALRHONA CHOCOLATE FONDANT, BERRY COULIS
STICKY TOFFEE PUDDING, BOURBON CARAMEL SAUCE

FOUR COURSE - PRIX FIXE MENU

148 PER PERSON

BEVERAGES, TAX, 20% SERVICE FEE ADDITIONAL
NO MODIFICATIONS MAY BE MADE TO ANY OF THE ITEMS.
MENU IS SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY