

Christmas Celebration Menu

Tuesday, December 24 – Wednesday, December 25, 2019

Amuse Bouche

Foie Gras Panna Cotta *ef*

Maple Crème, Streusel, Macadamia

First Course

Ahi Tataki *nf df ef*

Wonton- Radish Slaw, Aji Amarillo Spread, Christmas Tobiko, Spicy Soy

Wine Pairing

Second Course

Smoked Salmon Vichyssoise *ef,nf*

Smoked Trout Roe, Dill, Charcoal Crouton

Wine Pairing

Third Course

Truffle Kabocha and Spinach Ravioli

Sherry-Brown Butter | Pear Compote | Candied Macadamia

Wine Pairing

Main Course

Prime Tenderloin of Beef *gf, nf, ef*

local whisky carrot puree, winter vegetables, madeira jus

Wine Pairing

Dessert

Illanka Chocolate Crèmeux

Crunchy Layer, Chocolate Crisp, Lilikoi Sorbet

Wine Pairing

Coffee or Fine Tea

125 per person plus tax and gratuity

45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*