

# CHRISTMAS PRIX FIXE MENU

*featured on 12/24 & 12/25*

## AMUSE BOUCHE

### SMOKED SALMON TARTARE

belgium endive, french caviar

## FIRST COURSE

### CHICKEN MUSHROOM LONDONDERRY SOUP

smoked sausage shrimp skewer; a touch of cream

## SECOND COURSE

☞ please select one of the following ☞

### WARM DUCK SALAD

long island duckling over big island greens, balsamic pomegranate vinaigrette,  
poached pear, orange, jicama, pecan nuts

### BLUE CRAB CAKE

tarragon white wine sauce, mango aioli, tropical fruit relish

## MAIN COURSE

☞ please select one of the following ☞

### PRIME STRIP ROAST BEEF

slow roasted under herb-hawaiian salt crust, au jus  
corn bread, roasted garlic mashed potatoes, cauliflower au gratin,  
kabocha squash, asparagus, baked tomato

### SALMON & SCALLOP COULIBIAC

pacific salmon, diver scallop mousse, fresh herbs & spinach  
wrapped in a golden baked puff pastry; dill white wine sauce;  
okinawan sweet potato puree

## DESSERT

☞ please select one of the following ☞

### WARM APPLE- BLUEBERRY COBLER

macadamia nut crumble, vanilla gelato

### HOLIDAY COUPE

pumpkin & chocolate gelato, dark chocolate sauce,  
fresh berries, almonds, cream

\$150 per person, exclusive of tax & gratuity  
please note that this will replace our nightly dinner menu