



BOURBON STEAK

SAN FRANCISCO

THE GRAND CHRISTMAS BUFFET

\$139 per person

SUPPLEMENTAL SEAFOOD & CAVIAR

Not included in buffet price

SASHIMI À LA CARTE

ORA KING SALMON 21

AHI TUNA 23

DIVER SCALLOP 25

KONA KAMPACHI 26

COCONUT-LIME, YUZU-TAMARI,
POMEGRANATE-ORANGE

CAVIAR SERVICE

WHITE STURGEON 165/OZ

IMPERIAL OSETRA 235/OZ

Traditional Buttermilk Chive Pancakes,
Traditional Garnishes

CAVIAR BITES

"The Only Caviar"

CAVIAR PARFAIT 55

Smoked Salmon | Egg | Crème Fraîche | Shallot
Potato Cake

CAVIAR "TWINKEE" 55

Red Onion | Egg | Chive | Yuzu Crème Fraîche

CAVIAR & TUNA TORO 55

Fresh Wasabi | Tamari | 23K Gold

CAVIAR TRIO 115

Parfait | "Twinkee" | Tuna Toro

WELCOME TO THE TABLE

BLACK TRUFFLE BREAD

TRUFFLE BUTTER | CHIVES | SEA

SALT DUCK FAT FRY TRIO

ROASTED HOT SHELLFISH DISPLAY

ALASKAN KING CRAB

MAINE LOBSTER

WEST COAST OYSTERS

KAUAI HEAD-ON SHRIMP

GARLIC HERB BUTTER, LEMON

CHEESE & CHARCUTERIE DISPLAY

AMERICAN WAGYU BRESAOLA

PROSCIUTTO DI PARMA

DUCK RILLETTES

POINT REYES ORIGINAL BLUE

AGED CHEDDAR

TRIPLE-CREAM BRIE

HOUSE PICKLES, SEASONAL JAMS
& MUSTARDS, TOASTED
SOURDOUGH

CALIFORNIA MARKET DISPLAY

CLASSIC CAESAR

Shaved Parmesan | Garlic Streusel

ROASTED BEET SALAD

Goat Cheese | Citrus | Pistachio

ORCHARD APPLE SALAD

Aged Cheddar | Walnuts | Dijon Vinaigrette



PEKING-STYLE CHRISTMAS DUCK STATION



CRISPY ROASTED DUCK

Scallion Pancakes | Cucumber

Sauces: Hoisin | Bourbon-Cherry Hoisin | Plum Sauce | Ginger-Scallion

Toppings: Pickled Vegetables | Crispy Shallots | Toasted Sesame | Chili Crisp

THE BOURBON STEAK CARVING STATION

WHOLE PRIME RIB

Au Jus | Horseradish Cream | Mini Yorkshire Puddings

HONEY-GLAZED HAM

Whole-Grain Mustard Jus

ROASTED KING SALMON

Herb Citronette

MISO BROILED SEA BASS

Shiitake Mushrooms | Watermelon Radish

Sauce accompaniments: Au Poivre | Red Wine Jus | Bourbon Steak Sauce | Chimichurri | Horseradish Cream

STEPH'S CHICKEN BITES & TRUFFLE MAC

STEPH'S CRISPY CHICKEN BITES

Bourbon BBQ | Hot Honey

BLACK TRUFFLE MAC & CHEESE

Lobster | Three Cheese

THE HOT BUFFET & SIDES

ROASTED BRUSSELS SPROUTS

Bacon | Maple

WHIPPED GARLIC POTATOES

Truffle Gravy

BBQ SWEET POTATOES

FRENCH ONION SOUP

Caramelized Onions | Three-Cheese Popover

TRUFFLE POTATO GRATIN

Gruyère | Parmesan | Black Truffle

GREEN BEANS ALMONDINE

Lemon | Toasted Almonds

CHARRED BROCCOLINI

Garlic | Chili | Lemon

THE GRAND DESSERT TABLE

BOURBON PECAN PIE

PUMPKIN CHEESECAKE

APPLE CRANBERRY CRISP

CHOCOLATE BOURBON CAKE

CHOCOLATE POT DE CRÈME

SEASONAL FRUIT TART

Assorted Macarons | Mini Cookies & Brownies

Chocolate Truffles

HOLIDAY SOFT SERVE

EGG-NOG SOFT SERVE

Bourbon Caramel | Pie Crumble | Candied Pecans

Whipped Cream | Cinnamon

GRAND HOT CHOCOLATE

GRAND HOT CHOCOLATE

Whipped Cream | Marshmallows | Chocolate Shavings

BOURBON STEAK KIDS' CORNER

\$45 per person

STEPH'S CRISPY CHICKEN TENDERS

Honey Mustard | Ranch | BBQ Sauce

MINI BOURBON STEAK CHEESEBURGERS

American Cheese | Soft Potato Buns

CLASSIC CREAMY MAC & CHEESE

White Cheddar Duck Fat Fries

SWEET TREATS

WARM CHOCOLATE CHIP COOKIES

FUDGE BROWNIES