

CHRISTMAS

menu

STARTERS

Goat Cheese Dumplings

Pistachio butter, apple, truffle, and confection emulsion \$16

Charred Watermelon & Caviar

Spiced kiwi froth \$18

Prawn Ceviche

Spanish chorizo, green tomato chutney \$22

SOUPS & SALADS

Lobster Bisque

Finished with prosciutto crisp \$20

Parsnip & Apple Soup

Topped with crispy leeks \$16

Heirloom Tomato & Mango Salad

Tarragon, feta, and fig vinaigrette \$14

ENTRÉES

Seared Duck Breast

Wild rice risotto, roasted carrots, cherry and lavender gastrique \$44

Surf & Turf

Beef tenderloin and lobster, mushroom, potato gratin, bourbon glaze \$56

Seared Scallops

Pancetta and fava bean cassoulet, smoked romesco \$42

DESSERTS

Holiday Honeycomb

Bourbon marinated figs and vanilla bean Greek crème \$14

Peppermint & Coconut Panna Cotta

Pistachio and strawberry \$14

Wishing you a season filled with joy, warmth,
and unforgettable moments by the ocean.

(V) vegetarian (VE) vegan (GF) gluten free (DF) dairy free

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

A 20% service charge will be automatically applied.