

EST. 1941



THE MARINE ROOM

Christmas Dinner

AMUSE BOUCHE

MUSHROOM CAPPUCINO SHOOTER

wild mushroom medley, coconut, vermouth, crème fraîche, truffle dust, paprika

APPETIZER

choice of one

CHARRED BROCCOLINI romesco, salsa seca, soy serrano

BIB LETTUCE cranberry vin, smokey blue, shaved carrot, strawberry, tomato, olive oil pearl

LOBSTER ROULADE root vegetable puree, trout roe, pea greens, epaulette

GIN CURED SALMON dashi, nashi pear, cucumber, togarashi, yuzu dust

SIGNATURE MAINE LOBSTER BISQUE lobster claw, garlic cheddar biscuit

MAIN COURSE

choice of one

CABRILLAS SEA BASS

crispy pancetta, fermented cabbage relish, cous cous, frisee, crispy kale, caviar, root vegetable puree

SONOMA LAMB

rhubarb mustard, smoked pumpkin seed crust, wagyu fat carrots, blackberry IPA demi-glacé

CREEKSTONE FARMS FILET

parmesan, peruvian tuber, beet banyuls, raspberry ancho butter

WAGYU PRIME RIB +45

porcini au jus, smokey blue whipped potato, bone marrow butter

ADD ONS

LOBSTER TAIL 45

TABLE SIDE CAVIAR SERVICE 55

TRUFFLE SERVICE 60

DESSERT

THE CHRISTMAS TRILOGY

eggnog crème brûlée, gingerbread, yule log cake, candied cranberries

150 PER PERSON

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of 8 or more. A 5% surcharge will be added to all guest checks to defray the increase in California state wages.