

THE MARINE ROOM

CHRISTMAS MENU

AVAILABLE 4:30 PM - 9:00 PM
\$165 PER ADULT | \$65 PER CHILD
Excludes tax and service charge

FIRST COURSE

KUMIAI OYSTERS

melted leeks, Siberian caviar, leek powder, chive

PERUVIAN CRUDO

blue fin tuna, aji Amarillo agua chile, mint, cucumber,
boba crisp

WINTER SALAD

salanova lettuce, kabocha squash, feta cheese,
toasted pepitas, dried cranberries, honey vinaigrette

KOREAN STEAK TARTARE

gochujang, Asian pear, daikon, tomato dusted potato
chips

SECOND COURSE

DUNGENESS CRAB SPAGHETTI

nduja, bottarga, parmesan breadcrumbs

CONFIT SQUID

ponzu, roasted shishito peppers, garlic, shallots, peanuts

BONE MARROW

bacon jam, buddha's hand gremolata, toasted sourdough

ENTREES:

FILET MIGNON

mushroom ragu, potato puree, sprouting cauliflower,
au poivre

ROAST SQUAB

spiced pear, farrotto, pan jus

BUTTER POACHED LOBSTER

shaved brussel sprouts, sour apple, roast kabocha
squash, herb beurre blanc

ROSE RED SNAPPER

Thai coconut broth, rice noodles, carrots, cilantro, fresno chilies

KING TRUMPET MUSHROOMS

red wine miso, kale, crispy lentils, garlic emulsion

HALIBUT

romanesco, butternut squash, saffron emulsion,
brown butter vierge

DESSERTS

ORANGE POPPY SEED CAKE

speculoos crumble

CHOCOLATE HAZELNUT TIRAMISU

hazelnut mousse, salted caramelized hazelnuts

*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.
All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.
An automatic 20% service charge will be added to parties of 8 or more.*