Seared Christmas Eve

December 24th 2025

Starters

Pacific Oysters Asian pear + yuzu mignonette, hot sauce, citrus **1/2Dz $24 Dz $48**
Ahi Poke nori cracker, spring onion, fresh wasabi aioli, mandarin, crispy shallot **$24**
Wagyu Steak Tataki Crispy leeks, burnt citrus ponzu, black garlic, radish **$25**
Truffle Fries parmesan, garlic aioli **$17**
Calamari scallion, cilantro, lime, sweet chili + garlic aioli **$18**
Lobster Mac N Cheese Maine lobster, delicata squash, Highway 1 + Parmigiano, truffle bread crumbs **$24**
Garlic Prawns Crispy Gulf Prawns, garlic, Parmesan, grilled lemon, chili **$24**
Scallops Zucchini + parmesan puree, wild mushrooms, broccolini, smoked bacon, roasted tomato **$24**
Chips & Dip Sea salt + black pepper chips, creme fraiche, caramelized onions, caviar, chives **$22**

Price includes one selection from each category below

First

Winter Salad
Baby mixed greens, Vella dry jack, pomegranate, roasted beets, pears, shallot, pistachio, pear vinaigrette

Smoked squash + Pear Bisque
Wild mushrooms, creme fraiche, chive

Mains

Short Ribs $70
Braised short ribs, crème fraîche mash, roasted heirloom carrots, wild mushrooms, demi glace, horseradish gremolata

Prime Flat Iron $74
12oz. flat iron, wild mushrooms, smoked soy demi, truffle + parmesan frites

Line Caught Halibut $72
Crème fraîche mash, Brussels sprout + bacon hash, lobster beurre blanc

8oz. Filet Mignon $75
Crispy duck fat potatoes, creamed spinach, black pepper demi glace, roasted shallot + blue cheese butter

Wagyu Prime Rib 12oz. $75 or 18oz. $92
Slow roasted prime rib, confit garlic mashed potatoes, creamed spinach, au jus, creamed horseradish

Beeman Ranch Ribeye $76
14oz. wagyu ribeye, crème fraîche mash, roasted broccolini, chimichurri, fresh horseradish

Prawn + Lobster Risotto $76
Maine lobster, Gulf prawns, wild mushrooms, delicata squash, black truffle, charred lemon

Surf n Turf $80
5oz. filet, Day Boat scallops, crème fraîche mash, roasted spinach, mushroom jus, demi glace

32oz. Tomahawk Ribeye $170
Dry aged ribeye, wild mushrooms, demi glace, papas bravas, bone marrow butter

Dessert

Chocolate Amaretto Marquise
Dark chocolate cake, creme anglaise, caramel corn crunch

Lemon Tart
Lemon curd, Swiss meringue, raspberry coulis



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