CHRISTMAS EVE

Chef's Tasting Menu

PRIX FIXE OPTION:
CHOICE OF ONE STARTER & ENTREE
$65

STARTERS - CHOICE OF 1

THE WEDGE | 19
Iceberg lettuce, ranch dressing, bacon, cherry tomatoes, blue cheese, candied pecans, fried shallots, balsamic drizzle.

CAESAR | 16
Romaine lettuce, Caesar dressing, Parmesan, house-made croutons.

FRENCH ONION SOUP | 12

ENTREES - CHOICE OF 1

SEAFOOD PAELLA | 50
Shrimp, mussels, clams, saffron rice, bell peppers, peas, spices, lemon wedge.

ROASTED CHICKEN | 48
Roasted chicken, kale, glazed carrots, mushrooms, lemon butter white wine cream sauce.

BRAISED SHORT RIB | 60
Short rib, pearl onions, potatoes, pecorino, microgreens, basil oil.

LILLY'S LOBSTER PASTA | 58
Linguine, whole lobster, spicy white wine cream sauce, tomato, grated Parmesan, edible flowers

CHILEAN SEA BASS | 59
Chilean sea bass, lemon caper butter sauce, shallots, asparagus

SHAREABLES

TRUFFLE FRIES | 17
Crispy fries tossed in truffle oil, served with parmesan garlic aioli

KUNG PAO CALAMARI | 27
Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

CRISPY BRUSSEL SPROUTS | 21
Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta, drizzle of sweet chili sauce

BAO BUNS | 21
Prime beef*, cilantro, avocado, Korean glaze, red cabbage, sriracha mayo, steamed buns.

BLACK ROCK SHRIMP | 30
Pacific blue jumbo shrimp, cajun sauce, served on a bed of hot rocks, ignited table side

HOT STONE BEEF BITES | 29
Wagyu cubes, garlic brown butter, onions, parsley, assortment of dipping sauces

Desserts

CHURROS | 16

CAKE SLICE | 16
Red Velvet | Carrot Cake | Chocolate Kahlua

CHEESECAKE | 14

DESSERT TOWER | 40

PREMIUM SUBSTITUTIONS

SUBSTITUTE ANY ENTREE ITEM IN THE PRIX FIXE MENU FOR ONE OF THE FOLLOWING

SPICY RIGATONI | 35
Rigatoni, pork pancetta, house-made spicy red vodka sauce, basil, grated parmesan

CHEESEBURGER & TRUFFLE FRIES | 35
Two prime beef patties, Gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli

SUBSTITUTIONS WITH AN UPCHARGE (+ 20):

WHOLE STUFFED LOBSTER | 68
Lobster & crabmeat, breadcrumbs, butter

FILET MIGNON | 62
8 OZ. Filet

RIBEYE | 64
8 OZ. Filet

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.