



CHRISTMAS EVE

Special Course Menu for Two
Comes with 2 glasses of sparkling wine

FIRST COURSE

Thai Shrimp and Seared Diver Scallops
with Lemon Garlic Butter

SECOND COURSE

Classic French Onion Soup

THIRD COURSE

Traditional Caesar Salad

FOURTH COURSE

Tomahawk Ribeye Steak

A French cut bone-in 40 oz ribeye steak, carved tableside.

Served with potatoes and grilled seasonal vegetables

\$150

or

Two Jumbo North Atlantic Lobsters

Served with lemon dill butter, potatoes and
grilled seasonal vegetables

\$220

FIFTH COURSE

Special Dessert Buffet by Chef Pak, Song Ho

Suggested Wine Pairing:

Orin Swift Abstract (Red)

Orin Swift Mannequin (White)