



ME x JULIO

Holiday Menu

LOBSTER BISQUE

Chantilly cream

DUCK PROSCIUTTO

Tempura goat cheese, sour cherry glaze

BEEF WELLINGTON

Mushroom duxelles, veal reduction, duchess potato, honey glazed baby carrots

or

PRIME RIB

Pan jus, horseradish, asparagus, parsnip potato purée

or

BUTTER POACHED LOBSTER

Double smoked bacon parmesan risotto, asparagus, lemon buerre blanc

ALMOND BISCOTTI

Pressed yogurt, attiki Greek honey, pomegranate, dark chocolate drizzle

- \$129 Per Person -