



Ho Ho Ho Holiday Specials

OAK & HONEY DINNER SPECIAL \$30 *(Thursday-Saturday)*

Prime Rib, Haricot Verts, Mashed Potatoes

CHRISTMAS COOKIE AND CANDY PLATE \$20 Assorted Cookies, Pastries, Candies and Treats

Cocktails

SNOWBALL FIGHT \$18

Raspberry Lime Sorbet Mimosa

SLEIGH RIDE \$15

Hot Chocolate, Absolut Vanilla, Whip Cream, Pecan Crumbles

NORTH POLE MULE \$17

Suntory Whiskey, Pama Pomegranate Liqueur, Ginger Beer,
Cinnamon, Dehydrated Orange, Rosemary Sprig

MARZIPAN MARTINI \$18

Absolut Elyx, Orgeat, Disaronno, Almond Extract,
Egg White, Snowflake Sugar Stencil

Shareables

WARM BAGUETTE \$7

Whipped Butter, Herbs de Provence, Maldon Sea Salt

GRILLED OCTOPUS \$17

Saffron Potatoes, Frisse, Chorizo, Salsa Verde

SHRIMP FRA DIAVLO \$17

Fresno Chiles, Basil, Garlic, Roasted Tomatoes, Scallions, White Wine, Grilled Baguette

SMOKED RAINBOW TROUT RILLETTES \$17

Crème Fraîche, Capers, Shallots, Olives, Heirloom Carrots, Crispy Lavash

SLIDER CUBANO \$15

Roasted Pork Loin, Smoked Ham, Swiss Cheese, Lusty Monk Mustard, Pickles, Cuban Bun

CRISPY BRUSSELS SPROUTS \$13

Shallots, Garlic, Pine Nuts, Honey-Chili Glaze, Grated Grana Padano

WILD RUCOLA \$16

Spiced Pecans, Dried Sour Cherries, Torn Sourdough Croutons, Aged Cheddar, Meyer Lemon Vinaigrette

TRUFFLE SCENTED FRIES \$10

Grana Padano, Aioli

Large Plates

CAULIFLOWER STEAK \$18

Lentils, Currants, Marcona Almonds, Carrots, Roasted Tomatoes, Chermoula, Za'atar

SEARED U/10 SEA SCALLOPS \$32

Butternut Squash, Bok Choy, Hon Shemeji Mushrooms, Lemongrass-Coconut Cream, Thai Herbs

WAGYU BURGER \$19

Butter Lettuce, Tomato, Red Onion, Smoked Provolone, Pickles, Remoulade, House English Muffin, French Fries

N.Y. STRIP STEAK \$29

Tuscan Kale, Benton's Bacon, Persillade, Hoop Cheddar Potato Aligot, Bordelaise

SPAGHETTI ALLA CHITARRA \$23

Roasted Mushrooms, Wild Rucola, Périgord Truffle Butter, Gremolata, Grana Padano