

The year '2023' is written in a large, bold, gold-colored font. It is surrounded by several stylized fireworks in shades of gold and grey, with small dots representing sparks. The background is white.

2023

Chef Features

CHICKEN VELVET SOUP \$10
L.S. AYERS TEA ROOM RECIPE

PRIME T-BONE \$75
20 OZ, CABERNET VEAL JUS

SURF & TURF \$65
6OZ PRIME FILET MIGNON, 4OZ BUTTER-POACHED LOBSTER TAIL,
BORDELAISE SAUCE

POTATO CRUSTED HALIBUT \$40
DRIED SWEET CORN GNOCCHI, BROCCOLINI, PINE NUTS, TOMATO CONFIT,
SAFFRON BUTTER SAUCE

CHOCOLATE CHIP MINT CAKE \$14
CHOCOLATE MINT CREAM, PEPPERMINT CHIFFON

Bar Features

BLOOD ORANGE MARGARITA \$15
DOBEL SILVER TEQUILA, SOLERNO BLOOD ORANGE LIQUEUR, AGAVE,
LIME, ORANGE JUICE

SNOW ANGEL \$15
KETEL ONE VODKA, WHITE CHOCOLATE LIQUEUR, ESPRESSO, CRÈME DE MENTHE

SLEIGH RIDE \$15
ROOTS OF RUIN GIN, ALL-SPICE SYRUP, COCONUT MILK,
STRAWBERRY, LEMON JUICE

HOLIDAY CHEER \$15
HANGAR ONE CITRON VODKA, GIFFARD PASSION FRUIT, LEMON, POMEGRANATE JUICE