Christmas Eve Dinner

THREE-COURSE FEAST

We wish you, your families, and loved ones a most Merry Christmas and the best of the Holiday Season.
Welcome! Enjoy!

THE DRINKS

POINSETTIA COCKTAIL | 20
a crisp and refreshing blend of prosecco and cranberry juice, with a hint of grand marnier

CHOCOLATE CANDY CANE LANE MARTINI | 20
vodka, kahlúa, white and dark chocolate liqueurs, hint of cream. chocolate swirl, crushed candy cane garnish

THE BREAD BASKET

L'ARTISAN VALLEY RUSTIC SOURDOUGH | 9

PREMIUM LOCAL ARTISAN SOURDOUGH | HANDCRAFTED | FRESH DAILY
old-world tradition. organic, stone-milled flours, naturally leavened through slow fermentation.
each loaf is shaped by hand, guided by the rhythms of the seasons.

SOUP OR SALAD

PURÉED HONEY ROASTED BUTTERNUT SQUASH BISQUE
crème fraîche, freshly snipped chives

MUSHROOM, BACON, SHERRY BISQUE
seasonal exotic mushrooms, white truffle oil, sourdough crouton

WOOD-ROASTED BOSC PEAR + SHAFT'S BLUE CHEESE
flaked sea salt, walnuts, lavender honey, aleppo pepper, greens,
rosé champagne vinaigrette, pinot noir reduction drizzle

CLASSIC LOBSTER BISQUE
sweetness of sherry wine, white truffle oil, crème fraîche

THE CLASSIC HEARTS OF ROMAINE CAESAR
parmigiano reggiano, sourdough croutons, spanish anchovies

KAISER GRILLE WINTER FIELD GREENS SALAD
organic mixed greens, baby spinach, aged manchego cheese, shredded granny smith
apple, local medjool dates, olives, walnuts, white balsamic vinaigrette

ENTRÉE

Add butter-poached and broiled 8oz Maine lobster tail +59

FAROE ISLANDS SALMON - OAK-GRILLED | 89
broiled skin-on fillet, tarragon, caramelized shallot and wine vinegar béarnaise - the
perfect complement to the richness of grilled salmon.
with perfect whipped yukon gold potatoes and oak-grilled asparagus

KUROBUTA PORK CHOP | 94
our chef's thick-cut prime, seasoned, oak fire-grilled,
puréed honey roasted garnet yams, orange sautéed tricolor baby carrots,
green beans almandine, cranberry, pear and pinot noir wine reduction

OSACAR-STYLE
sweet jumbo alaskan king crab, grilled asparagus, rich béarnasie, cognac and
madagascar green peppercorn au poivre, perfect butter whipped yukon gold
potatoes. the perfect pairing of steakhouse indulgence and the king of crab

FAROE ISLANDS SALMON OSCAR | 123.5 ENTRÉE ONLY | 92

FILET MIGNON MEDALLIONS OSCAR | 134.5 ENTRÉE ONLY | 104

TRADITIONAL CHRISTMAS ROASTED MARY'S TURKEY | 94
slow-roasted, butter whipped yukon gold potatoes,
puréed honey roasted garnet yams, orange-glazed tricolor baby carrots,
green beans almandine, country pork sausage and fresh sage turkey dressing,
house-made cranberry relish, rich turkey roasting pan gravy

CHRISTMAS SIGNATURE PRIME RIB OF BEEF | 119
chef's cut. usda prime aged prime rib of beef,
premium salts, peppercorns, fresh herbs and spices, slow-roasted,
au jus, creamed fresh horseradish, butter whipped yukon gold potatoes,
orange-glazed tricolor baby carrots, green beans almandine

substitute prime aged chef's cut cowboy beef rib chop 22 oz +24

RACK OF LAMB - PISTACHIO CRUSTED | 98.5
garlic and fresh herbs, oak fire-grilled,
then wood oven-roasted with pistachio, garlic, dijon mustard
and sourdough breadcrumb crust, puréed yukon gold potatoes,
oak-grilled asparagus, medjool date and pomegranate port wine lamb reduction

DESSERT

CRANBERRY & LEMON MASCARPONE CHEESECAKE

CRÈME BRÛLÉE

CHOCOLATE PEPPERMINT MOUSSE CAKE

desserts à la carte 14.5

THREE-COURSE CHILDREN'S MENU

STARTER | FIRST COURSE
puréed honey roasted butternut squash bisque
cream of winter mushroom soup | the classic hearts of romaine caesar
wood-roasted bosc pear + shaft's bleu cheese | french fries | mac n' cheese

ENTRÉE
roasted turkey 44 | salmon 49 | prime rib 59

DESSERTS
chocolate sundae | crème brûlée | vanilla ice cream

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
we respectfully decline and refuse any request for substitutions | no shared or split plates.

À La Carte Dinner Menu

APPETIZERS

SHRIMP COCKTAIL
28.5 (FOUR) 39.5 (SIX) 49.5 (EIGHT)
horseradish cocktail sauce, charred lemon

CALAMARI STEAK STRIPS - FLASH-FRIED | 22
roasted red pepper and cocktail sauces

KAISER GRILLE CHARCUTERIE + CHEESE BOARD | 38
prosciutto, genoa salami, soppressata, capicola, spicy calabrese bleu cheese, fresh mozzarella, parmigiano reggiano, manchego olives, almonds, mostarda, grapes and crostini

PURÉED HONEY ROASTED BUTTERNUT SQUASH BISQUE | 14
crème fraîche, freshly snipped chives

CLASSIC FRENCH ONION SOUP GRATINÉE | 15.5
gruyère and emmental cheese, almond wood oven-baked

MUSHROOM, BACON, SHERRY BISQUE | 14
seasonal exotic mushrooms, white truffle oil, sourdough crouton

LOBSTER BISQUE - A FRESH TAKE | 19.5
lobster ravioli, sherry, white truffle oil, crème fraîche

SALAD

ROASTED BEETS, CHÈVRE GOAT CHEESE, CITRUS SALAD | 19.5
goat cheese, mixed greens, fresh citrus, pine nuts, champagne vinaigrette

CLASSIC HEARTS OF ROMAINE CAESAR SALAD | 17.5
parmigiano reggiano, sourdough croutons, spanish anchovies

THE SIGNATURE WEDGE | 17.5
applewood-smoked bacon, heirloom tomatoes, red onion, citrus bleu cheese dressing, shaft's california blue cheese

WOOD-ROASTED BOSC PEAR + SHAFT'S BLUE CHEESE | 19.5
flaked sea salt, walnuts, lavender honey, aleppo pepper, greens, rosé champagne vinaigrette, pinot noir reduction drizzle

KAISER GRILLE WINTER FIELD GREENS SALAD | 17.5
organic mixed greens, baby spinach, manchego cheese, granny smith apple, local medjool dates, olives, walnuts, white balsamic vinaigrette

STEAK

In-house butcher shop, Brandt Family Farms. All natural reserve steaks, heritage beef with traceable bloodlines.
Humanely and sustainably pasture-raised, hormone and antibiotic-free. Prime, aged 35 days minimum.
Seasoned with our proprietary blend of salts, cracked peppercorns, spices and roasted herbs. Fire-grilled over oak and lump charcoal.

à la carte potatoes and sides

FILET MIGNON - BARREL CUT | 62.5 (8OZ) 79.5 (12OZ)
center cut, sauce béarnaise

THE DEFINITIVE NEW YORK STRIP (14oz) | 59.5
center cut, merlot wine, roasted shallot, truffle, maître d' butter

BONELESS RIBEYE STEAK (16oz) | 69.5
merlot wine, roasted shallot, truffle, maître d' butter
upgrade to 22 oz. cowboy rib chop +24

WAGYU RIBEYE - ICON XB (14oz) | 96
full-blooded australian wagyu, tajima bloodline of the kuroge washu breed.
exceptional marbling, texture, and flavor. merlot wine, roasted shallot, truffle maître d' butter

steak enhancements:
cracked black peppercorn & cognac, madagascar green peppercorn sauce au poivre +7 | spicy blackening spice +4 | peppercorns only +3.5
maine lobster tail (8oz) +59 | oak fire-grilled shrimp +19 (4), +27 (6)
shrimp scampi +19 (4), +27 (6): sautéed with garlic, lemon, herbs, chardonnay wine

add oscar-style +37.5:
set over a pool of cognac and madagascar green peppercorn au poivre, crowned with sweet jumbo alaskan king crab, chargrilled asparagus and rich béarnasie. the perfect pairing of steakhouse indulgence and the king of crab

SEAFOOD

OAK-GRILLED MEDITERRANEAN BRANZINO | 57
evoo, sea salt, braised fennel, marinated artichokes, roasted heirloom tomatoes, preserved lemon, fresh thyme, on parmesan spinach risotto, olive tapenade garnish

PACIFIC SWORDFISH STEAK - LONG LINE | 59.5
oak fire-grilled, over seasonal mushroom risotto with sautéed fresh market vegetables, roasted tomato, shallot, lemon & tarragon emulsion

ALMOND WOOD OVEN-BAKED PAELLA VALENCIA | 49.5
spanish saffron, shrimp, mussels, clams, seafood, chicken. spanish chorizo, organic bomba rice

LINGUINE FRUTTI DI MARE - SEAFOOD LINGUINE | 44.5
shrimp, mussels, clams, fish, garlic, tomatoes, shallots, chardonnay, mediterranean herbs

MAINE LOBSTER TAIL (8oz) | 69 (SINGLE) 125 (TWIN)
butter-poached, slowly broiled, perfect whipped potatoes, orange-scented baby carrots, grilled asparagus, drawn butter, grilled lemon

KAISER FAVORITES

MOROCCAN BEEF SHORT RIBS - TAGINE-STYLE | 54
rich and savory, ras el hanout - a moroccan spice blend meaning "top/best of the shop", braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, plums, olives, fresh herbs, over perfect whipped potatoes, seasonal root vegetables, shaved marcona almonds, gremolata

MARY'S CHICKEN PICCATA | 36.5
lemon, french capers and chardonnay wine butter sauce, perfect whipped potatoes, grilled asparagus

EGGPLANT PARMIGIANA | 29.5
layered, roasted tomatoes, rich tomato sauce, fresh bufala and italian mozzarella, parmigiano reggiano, penne

PRIME BEEF TENDERLOIN (FILET) BOURGUIGNON | 44.5
filet mignon tips, pearl onions, mushrooms, french burgundy wine, demi-glace, sour cream, fettuccine ribbons

ROASTED MARY'S DUCK WITH TART CHERRY REDUCTION | 52
wild rice, honey, orange and turmeric baby carrots, green beans almandine. tart cherry reduction, duck demi-glace, port wine, kirsch cherry liqueur

RISOTTOS

SPINACH PARMESAN RISOTTO | 17.50
sautéed in olive oil, garlic, fresh herbs, and pinot grigio wine, carnaroli rice, vegetable stock

WILD MUSHROOM RISOTTO | 17.50
the best seasonal mushrooms, shallots, fresh herbs, wine, organic carnaroli rice, pecorino romano

SIDES FOR SHARING

GRILLED ASPARAGUS | 15
wood fire-grilled asparagus, béarnaise

FRENCH GREEN BEANS ALMANDINE | 13.5
butter, shallots, toasted sliced almonds. a simple classic

ORGANIC BABY CARROTS | 14
roasted, sautéed with turmeric, local honey, orange

SAUTÉED BRUSSELS SPROUTS | 14.5
brown butter, shallots, bacon, aged balsamic

SAUTÉED SPINACH | 15
garlic, lemon, evoo

PERFECT WHIPPED POTATOES | 12
yukon gold, butter, sour cream

GARNET & PURPLE YAM PURÉE | 14
oven-roasted, granny smith apples, turbinado brown sugar, cinnamon, orange zest, fresh ginger