

# INTREPID

STEAK || SEAFOOD || RAW BAR

## Christmas Eve at the Princess

### FIVE COURSE DINNER MENU

\$150 PER PERSON

Additional \$95 to include wine pairing with dinner

### FIRST COURSE

#### CHOICE OF

##### Crudo

Organic Salmon, Burnt Orange, Radish, Soy, Citrus, Sake Vinaigrette

##### Veg Nori Roll

Pickled Carrot, Sweet Soy, Tabasco Pearls

### SECOND COURSE

#### CHOICE OF

##### "Shabu Shabu" (GF)

Niman Ranch Pork Loin, Shimeji Mushrooms, Bermuda Carrots, Hondashi

##### Braised Short Rib

Cheddar Grits, Chive, Pearl Onions

### THIRD COURSE

#### CHOICE OF

##### Tiger Shrimp

Fried Jumbo Shrimp, Cheddar Grits, Blistered Tomatoes, Pickled Onions, Lemon Butter

##### Potato Croquette (V)

Scallion, Pickled Cauliflower, Brown gravy

### FOURTH COURSE

#### CHOICE OF

##### Bone-in Filet (GF)

Roasted Winter Vegetables, Bermuda onion Jam, Crispy Shallots, Sauce Choron

##### Seared Tuna (GF)

Pea Puree, Wild Mushrooms, Crispy Cabbage, Crispy Prosciutto, Hibiscus Butter

##### Turkey Roulade

Sweet Potato Pave, Green Beans, Maple Jus

### FINAL COURSE

##### Chocolate Pecan Tart

Maple Glaze, Vanilla Ice Cream

(GF) - Gluten Free

17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.