



# INTREPID

STEAK | SEAFOOD | RAW BAR

## Christmas Eve & Day Dinner Menu

5pm - 10pm | | À La Carte

Additional \$98 to include wine pairing with dinner *plus gratuities*

### **STARTERS**

**GINGERBREAD SPICE GRAVLAX \$24**  
*King Salmon, Burnt Orange, Potato Salad*

**BEETROOT SALAD (V) \$26**  
*Pickled Beetroot, Candied Beetroot, Goat Cheese,  
Maple-Bourbon Walnuts, Mizuna & Arugula, Sherry Vinaigrette*

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*Sonoma-Cutre, Russian River Ranches Chardonnay*

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### **ENTRÉES**

**TURKEY ROULADE \$54**  
*Turkey Breast, Sausage Stuffing, Roasted Vegetables,  
Cranberry Gastrique, Green Bean Casserole, Turkey Gravy*

**BONE-IN SHORT RIB \$52**  
*Barley Risotto, Radish, Morel Mushrooms, Beef Jus*

**PROSCIUTTO OPAH \$48**  
*Leek Purée, Roasted Tomato, Savoy Cabbage, Prosciutto Butter*

**ROASTED PUMPKIN PAPPARDELLE (V) \$35**  
*Cumin Roasted Pumpkin, Roasted Pearl Onions,  
Crispy Cabbage, Peppercorn Cream*

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*Château Lamothe-Bergeron, Haut-Medoc Bordeaux Blend*

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### **DESSERT**

**EGGNOG CRÈME BRÛLÉE (V) \$16**  
*Bailey's Cream, Rum Cake Croutons*

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*Royal Tokaji*

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**(V) Vegetarian**

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

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

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