

INTREPID

STEAK | SEAFOOD | RAW BAR

Christmas Day Dinner Menu

5pm - 10pm | | À La Carte

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

STARTERS

HOUSE CURED KING SALMON GRAVLAX \$28
Mandarin Gel, Shaved Fennel, Sour Dough Crisp

BEETROOT SALAD (V) \$26
*Whipped Tuckers Farm Goat's Cheese, Belgium Endive,
Toasted Walnuts, Grain Mustard Dressing*

ENTRÉES

TURKEY ROULADE \$46
*Roasted Turkey Breast, Pork, Sage & Apricot Stuffing,
Seasonal Vegetables, Charred Broccolini, Cranberry Jus*

6^{oz} USDA PRIME TENDERLOIN \$54
*Wild Mushroom Risotto, Merlot Reduction,
Toasted Bone Marrow Crumbs, Crispy Shallot Rings*

ROASTED HALIBUT FILLET \$50
San Daniele Ham, Peas, Asparagus, Chervil, Lemon Butter Sauce

PUMPKIN GNOCCHI (V) \$38
Pumpkin Purée, Sage, Pumpkin Oil, Toasted Mixed Seeds, Arugula

DESSERT

MILK CHOCOLATE & GINGER CHEESECAKE \$16
Gingerbread Crumb, Eggnog Cream

WHITE CHOCOLATE CRANBERRY MOUSSE \$16
Pecan Crumble, Ginger Dried Meringue

(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.*
