



A YULETIDE DINNER

CHRISTMAS EVE
DECEMBER 24, 2020
5PM-9PM

CHRISTMAS DAY
DECEMBER 25, 2020
11AM-9PM

FIRST COURSE

RUSTIC CHRISTMAS SALAD
sherry vinaigrette, croutons, radish, fennel,
beets, red leaf, arugula

OR

**TRUFFLE INFUSED
FRENCH ONION SOUP**

SECOND COURSE

**ZINFANDEL BRAISED
BEEF SHORT RIB**
celery root puree, blistered carrots
and shallots, jus

OR

**PAN SEARED
AIRLINE CHICKEN**
buttery mash potatoes, marsala cream
wild mushroom, brussels sprouts

OR

SEAFOOD NEWBURG
scallops, shrimp, lobster, sherry
cream sauce, vol-au-vent

DESSERT

YULE LOG
chocolate sponge cake, crème anglaise, berries

\$75++ adults | \$40++ kids

A LA CARTE

**AVOCADO CHIMICHURRI
CROSTINI | 15**
diced avocado, chimichurri, micro
cilantro, seedy baguettes

OR

SHRIMP COCKTAIL | 18
house made cocktail sauce, lemon

OR

AHI POKE | 19
marinated cucumber, arugula,
scallions, avocado wasabi aioli

FROM THE GARDEN

THE ROYCE | 16
baby romaine, red leaf, avocado,
bacon, parmesan, house made ranch

OR

CLASSIC CAESAR | 13
creamy dressing, croutons,
black peppercorn, parmesan cheese

OR

CAPRESE SALAD | 16
Fresh mozzarella, heirloom
tomatoes, basil, EVOO,
balsamic vinegar

ENTRÉE

SEARED SEA SCALLOPS | 42
chorizo and truffle pea puree

FILET OF BEEF | 42

7oz filet, au gratin potatoes, asparagus,
green peppercorn sauce

DRUNKEN LAMB RACK | 48
marinated New Zealand, soy balsamic, sea salt
fingerling potatoes, sautéed spinach

VEGETABLE CURRY BOWL | 24
Malaysian curry, seasonal vegetables, brown rice