



LINCOLN COURSE

6,160

Appetizer

SHRIMP COCKTAIL



Salad

CAESAR SALAD



Main (choose one)

PRIME RIB



5oz, mashed potatoes, seasonal greens, au jus

TENDERLOIN

5oz certified angus beef
+ today's sides

CATCH OF THE DAY

+ today's sides

Dessert

CHEESECAKE



or

SHERBET

yuzu | lemon | orange

or

MANGO SORBET

+ segafredo zanetti coffee or mighty leaf tea

SEASONAL CELEBRATION

November 26–December 25 | ¥7,000

Welcome Bubbly

NV ROLAN VAN HECKE

Salad

WINTER HARVEST SALAD



kale, rutabaga, pomegranate and goat cheese

Next

CARROT AND PARSNIP SOUP



ginger, allspice and bacon crumble

or

ROASTED FOIE GRAS



miso, apple-raisin compote and sesame tuile

Entrée

PRIME RIB



6oz, mashed potatoes, asparagus and au jus

or

TENDERLOIN



5oz, mashed potatoes, mushrooms and broccolini

or

FREE-RANGE CHICKEN BREAST



inca potatoes, mushrooms and broccolini

or

CRANBERRY-CRUSTED ROASTED SALMON



orange hollandaise and broccolini

Dessert

YULETIDE CHOCOLATE MOUSSE



dark and white chocolate with fresh berries

+ segafredo zanetti coffee or mighty leaf tea

WASHINGTON COURSE

7,350

Appetizer I

SHRIMP COCKTAIL



or

TODAY'S SOUP

Salad

GARDEN SALAD



Appetizer II

CRAB CAKE



Main (choose one)

PRIME RIB



8oz, mashed potatoes, seasonal greens, au jus

RIB EYE

12oz certified angus beef
+ today's sides

LAMB CHOPS



three 3oz new zealand chops + today's sides

CATCH OF THE DAY

+ today's sides

Dessert

CHEESECAKE



or

SHERBET

yuzu | lemon | orange

or

MANGO SORBET

+ segafredo zanetti coffee or mighty leaf tea

Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy signature dish

Prices include 8 percent consumption tax.