Gale
MIAMI
HOTEL & RESIDENCES

Celebrate the Holiday Season with your Team, Friends or Family in the Heart of Downtown Miami.

All holiday events include a **Complimentary Signature Welcome Cocktail**, specially crafted for your group.

Confirm by October 31, 2026 and choose one complimentary enhancement
(minimum 25 people):

- One-Night Stay Giveaway at Gale Miami
- Chef's Holiday Treat Station
- Late-Night Bites
- Sparkling Toast for All Guests
- Upgraded Holiday Cocktail Reception
- Interactive Chef Station Experience

Tailored Experiences

Elegant, Seated Dinners • Interactive Chef Stations
Passed Gourmet Canapés • Cocktail-Style Receptions
Customized Holiday Menus • Live Entertainment Options

Enjoy special pricing for valet parking & group blocks with preferred room rates available.

Contact our Catering & Events Team at sales@galehotels.com

305-768-4253 | 786-894 3051

Gale
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HOLIDAY PRIVATE EVENTS & ELEVATE CULINARY EXPERIENCES

PASSED CANAPÉ RECEPTION

Minimum Food & Beverage Spend: $1,750 - From $70++ pp

(Minimum 25 guests)

(2) hours Beer & Wine Open Bar • Passed Canapé Reception

COLD SELECTIONS
$8 each

Bluefin Tuna Tartare Cone
sesame, chive, yuzu aioli

Hamachi Crudo Spoon
pear ponzu, fresno chili

Corvina Ceviche
serrano lime broth, avocado, cucumber

Burrata Crostini
fig mostarda, attiki honey

Wagyu Carpaccio Crisp
truffle crema, parmigiano reggiano

King Crab Tartlet
yuzu aioli, chive

HOT SELECTIONS
$9 each

Spicy Tuna Crispy Rice
crispy shallot, yuzu kosho

Chicken Yakitori
sweet soy glaze

Wagyu Kushiyaki
black pepper tare

Rock Shrimp Tempura
spicy aioli

Truffle Mushroom Arancini
pecorino romano, truffle aioli

Lobster Thermidor Bite
shiso hollandaise

PREMIUM CANAPÉS - $10–12 each

King Crab | Lobster | Wagyu

PETIT DESSERTS - $6 each

Mini Tiramisu | Dark Chocolate Truffles | Yuzu Panna Cotta

Minimum order: 4 pieces per guest. For a one-hour reception

A 20% service charge will be included in your bill to support fair wages for our staff & to offset restaurant administrative & operational expenses.

Must be ages 21+ to consume alcohol.

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THANKSGIVING BANQUET 2026

A Holiday Feast of Seasonal Traditions & Italian Hospitality (Minimum 40 guests)

$145++ per person

Includes:

Choice of 1 Salad | 2 Antipasti | Roasted Butternut Squash Bisque
2 Carving Station Selections | 5 Accompaniments | 2 Desserts

Additional Selections:

Carving Station: +$18 per person | Accompaniment: +$6 per person | Dessert: +$5 per person

FIRST COURSE - Select (1)

Autumn Harvest Salad: baby greens, candied pecans, goat cheese, dried cranberries, maple sherry vinaigrette
Classic Caesar Salad: romaine, parmigiano reggiano, garlic croutons, traditional caesar dressing

ANTIPASTI - Select (2)

Imported Burrata: attiki honey, fig jam, extra virgin olive oil
Iberico & Italian Charcuterie: iberico cured meats, prosciutto di parma, seasonal accompaniments
Artisan Sourdough Toast Points

SEASONAL SOUP

Roasted Butternut Squash Bisque: sage crema, toasted pumpkin seeds

CHEF ATTENDED CARVING STATION

Select (2) – Additional Station +$18 per person
Herb-Roasted Turkey Breast: traditional turkey gravy, cranberry orange relish
Slow-Roasted Prime Rib: natural jus, horseradish cream
Pan-Seared Atlantic Salmon: brown butter, fresh herbs, grilled lemon

TRADITIONAL HOLIDAY ACCOMPANIMENTS

Select (5) - Additional accompaniments +$6 per person
Garlic Yukon Gold Mashed Potatoes
Sweet Potato Casserole | Cornbread & Sage Stuffing
Green Bean Almondine | Roasted Brussels Sprouts
Creamy Macaroni & Cheese | House-Made Cranberry Sauce
Traditional Giblet Gravy | Warm Parker House Rolls

PASTRY CHEF'S DESSERT COLLECTION

Select (2) – Additional Dessert: +$5 per person
Pumpkin Pie | Southern Pecan Pie
Apple Crumble Tart | New York Cheesecake
Assorted Italian Cookies | Freshly Whipped Cream

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CORPORATE THANKSGIVING MENU

$85++ per person

(Minimum 25 guests)

Welcome Mimosa | Starters | Salads | Three Entrées | Four Sides | Dessert Display

WELCOME COCKTAIL

Tangerine & Rosemary Mimosa

STARTERS

Artisan Cheese Board | Mini Pumpkin Tartlets
Turkey Croquettes

SALADS

Kale & Green Apple Salad | Couscous Salad

MAIN COURSE

Traditional Roasted Turkey | Glazed Salmon
Pumpkin Ravioli (Vegetarian)

SIDES

Truffled Mashed Potatoes
Green Beans with Almonds
Aged Cheddar Mac & Cheese
Roasted Sweet Potatoes

DESSERTS

Pumpkin Pie
Pecan Cheesecake
Mini Cinnamon Tres Leches

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HOLIDAY PLATED MENUS 2026

GALE FESTIVE CLASIC PLATED MENU – TIER 1

$110 PER PERSON (Minimum 25 guests)

STARTERS - select one

BURRATA
with roasted peppers & basil oils

DEVILED EGGS
with smoked salmon, paprika, dill & capers

BRUSSEL SPROUTS SALAD
with pomegranate, candy walnuts, toasted almonds, Cherry vinaigrette

MAIN COURSE - select one

SLOW-BRAISED BEEF
with juniper & red wine sauce

CHICKEN BREAST TAGINE
with apricots & almonds

SIDES
served Individually or family-style

BUTTERED BABY POTATOES
with dill

ROASTED ROOT VEGETABLES
with caraway

GREEN BEANS
with almonds & cranberries

CRANBERRY STUFFING

DESSERTS

Panna cotta | Panettone

GALE FESTIVE PRESTIGE PLATED MENU – TIER 2

$145 PER PERSON (Minimum 25 guests)

STARTERS - select one

ROASTED CAULIFLOWER SOUP
with herb oil

BEET & GOAT CHEESE SALAD
with toasted hazelnuts

BURRATA
with roasted peppers & basil oil

MAIN COURSE - select one

PRIME RIB
with red wine jus

RACKS OF LAMB
with rosemary & garlic jus

SEA BASS
with saffron-tomato sauce

SIDES
served Individually or family-style

Parmesan herb roasted acorn squash

Lemon roasted potatoes

Grilled vegetables with olive oil & thyme

Sweet potato mash with brown sugar & pecans

DESSERTS - select Two

Panna cotta | Pomegranate chia parfait

Champagne mousse cake
(add $5pp if selected)

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HOLIDAY PLATED MENUS 2026

GALE WINTER PLATED DINNER – TIER 3

$125++ per person (Minimum 25 guests)

STARTERS - select one

LOBSTER BISQUE
with cognac cream

WINTER BEET SALAD
with goat cheese

ENTRÉES - select one

LAMB CHOP
with mint au jus, farro with winter vegetables

GRILLED BRANZINO PICCATA
with fennel & capers

DESSERTS - select one

BASQUE CHEESECAKE

PANNA COTTA
with citrus

GALE GRAND FEAST PLATED DINNER - TIER 4

$155++ per person (Minimum 25 guests)

STARTERS - select one

SALMON CRUDO
with citrus caviar

CITRUS GARDEN SALAD
walnuts, cranberry, candy pecans, citrus vinaigrette

ENTRÉES - select one

SURF & TURF
filet mignon & prawns, champagne butter

BRAISED SHORT RIBS
with creamy polenta, demi

DESSERTS - select one

CHAMPAGNE MOUSSE CAKE
with gold leaf

TIRAMISU
with mocha ganache

GALE SIGNATURE RESERVE - PLATED DINNER – TIER 5

$175++ per person (Minimum 25 guests)

Include: Hamachi Crudo | Bluefin Tuna Tartare | Lobster Bisque | Choice of 1 Entrée | Choice of 1 Dessert

FIRST COURSE
Hamachi Crudo: pear ponzu, fresno chili, micro shiso

SECOND COURSE
Bluefin Tuna Tartare: soy emulsion, sesame tuile, chive

THIRD COURSE
Roasted Lobster Bisque: sherry cream, chive oil

ENTRÉE | SELECT ONE
Saikyo Miso Salmon | Prime Filet Mignon
Pan-Roasted Gulf Redfish

DESSERT | SELECT ONE
Classic Tiramisu | Yuzu Panna Cotta
Dark Chocolate Ganache Tart

ENHANCEMENTS
Osetra Caviar Service – Market Price | Sushi & Sashimi Display – +$35 per person
A5 Japanese Wagyu Station – +$75 per person | Chef Attended Raw Bar – +$32 per person
Lobster Thermidor Station – +$28 per person | Hand-Rolled Sushi Bar – +$30 per person
Premium Wine Pairing – +$45 per person | Craft Cocktail Reception – Starting at $38 per person

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ITALIAN HOLIDAY BUFFET

$95++ per person
(Minimum 25 guests)

STARTERS

Antipasto Display with meats & cheeses
Caesar Salad with parmigiano

ENTRÉES & SIDES

Chicken marsala with mushroom
& marsala wine
Spinach & ricotta lasagna
Roasted root vegetables
Saffron rice pilaf

DESSERTS

Classic Tiramisu
Panna Cotta with cranberry compote

CLASSIC BUFFET CELEBRATION

$110++ per person (Minimum 25 guests)

STARTERS

Citrus Garden Salad
walnuts, cranberry, candy pecans, citrus vinaigrette
Greek Salad
heirloom tomato, oregano, olives, feta cheese

HEAT STATION

PRIME RIB
with red wine jus
BRANZINO
with lemon-caper olive oil

SIDES

Golden Mashed Potatoes
Roasted Winter Vegetables

DESSERTS

Chocolate Moose | Pistachio Baklava

COASTAL GRANDEUR BUFFET

$195++ per person (Minimum 40 guests) Include:

DISPLAYED ANTIPASTI - SELECT TWO

Imported Burrata
attiki honey, fig mostarda, basil oil
Iberico & Italian Charcuterie
artisan cheeses, marinated olives, grilled vegetables
East & West Coast Oyster Bar
nashi pear mignonette, cocktail sauce, lemon

SEAFOOD DISPLAY - SELECT THREE

Additional Display +$12 per person
Hamachi Crudo — habanero ponzu
Corvina Ceviche — serrano lime broth
Bluefin Tuna Tartare — sesame cracker
Sushi Boat — assorted sushi and nigiri

CHEF ATTENDED ENTRÉES - SELECT TWO

Additional Entrées +$18 per person
Saikyo Miso Salmon: citrus kombu cure
Prime Beef Tenderloin: xo black pepper glaze
Pan-Roasted Gulf Redfish: sweet corn purée, heirloom tomatoes
Wild Mushroom Risotto: parmigiano reggiano

TRADITIONAL HOLIDAY ACCOMPANIMENTS

Select (4) - Additional accompaniments +$6 per person
Garlic Yukon Gold Mashed Potatoes | Bread Service
Sweet Potato Casserole | Cornbread & Sage Stuffing
Green Bean Almondine | Roasted Brussels Sprouts
Creamy Macaroni & Cheese | House-Made Cranberry Sauce
Traditional Giblet Gravy | Warm Parker House Rolls

PASTRY CHEF'S DESSERT COLLECTION Select (2) – Additional Dessert: +$5 per person
Pumpkin Pie Southern Pecan Pie | Apple Crumble Tart New York Cheesecake | Assorted Italian Cookies Freshly Whipped Cream

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GALE FESTIVE GATHERING

Family-Style Menu | $90 per person

Offering the same menu items in family-style format reduces labor costs and brings a more communal, warm feel to the event.

STARTERS select two

BURRATA
with roasted peppers & basil oils

DEVILED EGGS
with smoked salmon, paprika, dill & capers

BRUSSEL SPROUTS SALAD
with pomegranate, candy walnuts, toasted almonds, cherry vinaigrette

ENTRÉES select two proteins

SLOW-BRAISED BEEF
with juniper & red wine sauce

CHICKEN BREAST TAGINE
with apricots & almonds

SIDES select three to four

BUTTERED BABY POTATOES
with dill

ROASTED ROOT VEGETABLES
with caraway

GREEN BEANS
with almonds & cranberry

CRANBERRY STUFFING

DESSERTS select two

PANNA COTTA | PANETON | GALE

GALE HOLIDAY PRESTIGE

Family-Style Menu

$115 (two proteins) $125 (three proteins) per person

STARTERS select two

ROASTED CAULIFLOWER SOUP
with herb oil

BEET & GOAT CHEESE SALAD
with toasted hazelnuts

BURRATA
with roasted peppers & basil oil

MAIN COURSE

select two or three premium proteins

PRIME RIB with red wine jus

RACKS OF LAMB
with rosemary & garlic jus

SEA BASS
with saffron-tomato sauce

SIDES select four

PARMESAN HERB ROASTED ACORN SQUASH

LEMON ROASTED POTATOES

GRILLED VEGETABLES
with olive oil & thyme

SWEET POTATO MASH
with brown sugar & pecans

DESSERTS select two

PANNA COTTA | POMEGRANATE CHIA PARFAIT

CHAMPAGNE MOUSSE CAKE
(add $5pp if selected)

GALE HOLIDAY FEAST

Family-Style Buffet | $70 per person

Designed for more casual gatherings, company lunches, or larger holiday parties.

INCLUDES

ONE SALAD • TWO PROTEINS (E.G., CHICKEN, POT ROAST, OR HAM) • THREE SIDES • ONE DESSERT

OPTIONAL ADD-ONS | FOR ANY TIER

BOURBON-GLAZED HAM with pineapple relish

MAC & CHEESE with sharp cheddar (great for families or kids)

EXTRA APPETIZER OR SIDE COURSE available on request

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NEW YEAR'S EVE BANQUET GALA DINNER

Champagne Toast at Midnight

Price per person 225++ (Minimum 25 guests)$145++ per person

Amuse-Bouche Burrata Mousse Tart

Whipped burrata, Amalfi lemon zest, Sicilian wildflower honey, Ossetra caviar

Appetizers

Braised Short Rib & White Truffle Arancini

Crispy risotto, Fontina fondue, fresh white truffle

Veal with Tuna-Caper Sauce

Thinly sliced veal loin, silky tuna-caper emulsion,
fried capers, lemon zest, micro herbs, toast points

Burrata with Roasted Figs

Hand-pulled burrata, roasted Black Mission figs,
warm chestnut honey, toasted pistachios, aged balsamic

Entrées

Maine Lobster Spaghetti

House-made spaghetti, butter-poached Maine lobster, roasted garlic, white wine,
cherry tomato confit, Calabrian chili, basil, Amalfi lemon zest, salmon trout roe

Prime Filet Mignon with Black Truffle

Prime 8 oz center-cut filet mignon, black truffle butter, Parmigiano
Reggiano risotto, roasted cipollini onions, natural jus

Pan-Roasted Duck Breast

Carrot and ginger purée, roasted baby carrots, limoncello gastrique, duck jus

Pan-Seared Yellowtail Snapper

Saffron potato pavé, Prosecco beurre blanc, grilled asparagus, aromatic herbs

Dessert

Chocolate & Gold Cake

Valrhona dark chocolate mousse cake, salted caramel crémeux, hazelnut praline crunch, 24K gold leaf

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BEVERAGE BAR PACKAGES

Minimum beverage consumption may apply. Cocktail-party-only events require a minimum two-hour package. *One-hour packages are available for lunch or dinner events

PREMIUM OPEN BAR

VODKA
Wheatley Vodka, New Amsterdam Vodka, Stolichnaya Vodka

GIN
Beefeater Gin, London Dry Gin, Tanqueray Dry Gin

TEQUILA
Jose Cuervo Traditional Blanco Tequila, Herradura Blanco Tequlia, Hornitos Blanco Tequila

SCOTCH
Dewar's White Label, J & B Blended Scotch, Chivas

BOURBON
Four Roses Bourbon, Benchmark No 8 Bourbon, Jim Beam

RUM
Bacardi Superior Rum, Sonrisa Platino Rum, Captain Morgan Spice Rum

PREMIUM RED WINE Sommelier Selection
PREMIUM WHITE WINE Sommelier Selection
PREMIUM PROSECCO Sommelier Selection

IMPORTED BEERS, MINERAL WATERS, SOFT DRINKS & JUICES
1 HOUR PACKAGE (Per Person)* $40 |
2 HOUR PACKAGE (Per Person) $55
3 HOUR PACKAGE (Per Person) $70 |
ADDITIONAL HOUR (Per Person) $15

BEER & WINE OPEN BAR

HOUSE RED WINE Sommelier Selection
HOUSE WHITE WINE Sommelier Selection
HOUSE PROSECCO Sommelier Selection

IMPORTED & DOMESTIC BEERS, MINERAL WATERS, SOFT DRINKS & JUICES
1 HOUR PACKAGE (Per Person)* $26
2 HOUR PACKAGE (Per Person) $36
3 HOUR PACKAGE (Per Person) $46
ADDITIONAL HOUR (Per Person) $10

*Bartender Fee of $150 Required for Every Fifty (50) Guests

LUXURY OPEN BAR

VODKA
Ketel One Vodka, Grey Goose Vodka, Tito's Vodka

GIN
Bombay Sapphire Gin, Hendrick's Gin, Tanqueray 10 Gin

TEQUILA
Patron Silver Tequila, Don Julio Blanco Tequila, Casamigo Blanco Tequila

SCOTCH
Glenlivet 12 Scotch, Macallan 12 Scotch, Glenfiddich 12 Scotch

BOURBON
Bulliet Bourbon, Woodford Reserved Bourbon, Blanton Bourbon

RUM
Ron Zacapa 23 Rum, Bacardi 8, Santa Teresa Rum

LUXURY RED WINE Sommelier Selection
LUXURY WHITE WINE Sommelier Selection
LUXURY PROSECCO Sommelier Selection

IMPORTED BEERS
MINERAL WATERS, SOFT DRINKS & JUICES
1 HOUR PACKAGE (Per Person)* $50
2 HOUR PACKAGE (Per Person) $65
3 HOUR PACKAGE (Per Person) $80
ADDITIONAL HOUR (Per Person)

BAR SERVICE ON CONSUMPTION*
PREMIUM BRAND LIQUORS PER DRINK $14
LUXURY BRAND LIQUORS PER DRINK $16
HOUSE WINE PER GLASS $12
HOUSE WINE PER BOTTLE $40
HOUSE PROSECCO PER GLASS $12
HOUSE PROSECCO PER BOTTLE $40
CHAMPAGNE BRUT, CHAMPAGNE BRUT OR ROSE $120
RED SANGRIA – Per Gallon $60
Red Wine, Brandy, Triple Sec, Oranges, Apples, Oranges Juice, Lemon Lime, Soda
HOUSE COCKTAILS upon request $18
HOUSE SPRITZ upon request $16
IMPORTED BEERS & DOMESTIC BEERS $8
BOTTLED STILL & SPARKLING WATER $6
ASSORTED SOFT DRINKS

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ENHANCEMENTS

Chef Action Stations:

Pasta Station $55 pp

Carving Station From $20 pp to $52 pp

Slider Station $35 pp | Paella Station $50 pp

Taco Station $52 pp | The Orient Station $35 pp

Display Platters:

SLICED SEASONAL FRESH FRUIT

Watermelon, Honeydew, Cantaloupe, Pineapple & Mix Berries $150

SEASONAL VEGETABLE CRUDITÉ

Humus, Tzatziki, Muhammara, Marinated Olives & Pita Bread $150

ARTISAN CHEESES

Manchego, Aged Gouda, Red Wine Goat Cheese, Can De Cabra, Gourmet Crackers, Artisan Grissini, Grapes, Mix Berries & Nuts $150

CHARCUTERIE BOARD

Prosciutto, Spicy Sopressata Mortadella, Salami, Marinated Olives, Gourmet Crackers, Artisan Grissini, Grapes, Mix Berries & Nuts $180

SWEET DISPLAY:

Selection of 4 types of Desserts from Banquet Menu $28 pp

Chocolate Fountain Station:

Flowing Belgian dark and milk chocolate fountain served with an elegant assortment of sweet accompaniments and seasonal fruits for dipping and sharing - $25 pp

Accompaniments Include – Chose 3 options:

Fresh strawberries Banana slices Apple slices

Marshmallows Pound cake cubes Mini donuts

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FROM GIANNA, WITH LOVE

CASA GIANNA

RISTORANTE ITALIANO

CHRISTMAS AT CASA GIANNA

$155++ per person (Minimum 40 guests)

Includes: Choice of 1 Salad / 2 Antipasti Lobster Bisque
2 Carving Station Selections / 5 Holiday Accompaniments / 2 Desserts

Additional Selections: Carving Station: +$18 per person
Additional Accompaniment: +$6 per person | Additional Dessert: +$5 per person

FIRST COURSE | SELECT ONE

Winter Citrus Salad

baby arugula – cara cara orange – pomegranate – pistachio – citrus vinaigrette

Classic Caesar Salad

romaine – parmigiano reggiano – garlic croutons – traditional Caesar dressing

ANTIPASTI | SELECT TWO

Imported Burrata

winter fig mostarda – attiki honey – extra virgin olive oil

Iberico & Italian Charcuterie

iberico cured meats – prosciutto di parma – imported cheeses – seasonal accompaniments

Artisan Sourdough Toast Points

SEASONAL SOUP

Roasted Lobster Bisque - sherry cream – chives

CHEF ATTENDED CARVING STATION | SELECT TWO

Herb-Crusted Prime Rib: natural jus horseradish cream
Honey Glazed Berkshire Ham: bourbon pineapple glaze
Roasted Atlantic Salmon: brown butter – grilled lemon – fresh herbs

CHEF'S HOLIDAY ACCOMPANIMENTS | SELECT FIVE

Truffle Yukon Gold Potato Purée | Wild Mushroom Risotto
Roasted Brussels Sprouts - applewood smoked bacon – balsamic glaze
Haricot Verts Almondine | Honey Roasted Baby Carrots | Sausage & Chestnut Stuffing
Cranberry Orange Compote | Warm Parker House Rolls

PASTRY CHEF'S HOLIDAY COLLECTION | SELECT TWO

Buche de Noel | Traditional Tiramisu | Eggnog Cheesecake | Apple Cranberry Tart
Assorted Italian Cookies | Fresh Whipped Cream | Holiday Chocolate Truffles

A 20% service charge will be included in your bill to support fair wages for our staff & to offset restaurant administrative & operational expenses.

Must be ages 21+ to consume alcohol.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM GIANNA, WITH LOVE

CASA GIANNA

RISTORANTE ITALIANO

NEW YEAR'S EVE CASA GIANNA CELEBRATION

Complimentary Midnight Champagne Toast

White Truffle Pizza Bianca — $28

Fior di latte mozzarella, Fontina, roasted wild mushrooms,
Parmigiano Reggiano, fresh herbs, shaved white truffle

Burrata & Roasted Fig — $24

Hand-pulled burrata, roasted Black Mission figs, chestnut honey,
toasted pistachios, aged balsamic, grilled sourdough

Black Truffle Arancini — $19

Three crispy saffron risotto arancini, Fontina fonduta,
Parmigiano Reggiano, black truffle

Florida Stone Crab Claws (Seasonal) — MP

Served chilled with traditional mustard sauce

Maine Lobster Spaghetti — MP

House-made spaghetti, butter-poached Maine lobster,
roasted garlic, white wine, cherry tomato confit,
Calabrian chili, basil, Amalfi lemon zest, salmon trout roe

Chef's Seasonal Fish — MP

Fresh market fish, winter vegetables, citrus beurre blanc

Slow-Roasted Prime Rib

Petite Cut (12 oz) — $58

Served with Yukon Gold potato purée, roasted broccolini,
natural jus, and creamy horseradish

Grand Cut (18 oz) — $74

Served with Yukon Gold potato purée, roasted broccolini,
natural jus, and creamy horseradish

Prime Rib for Two — $148

Approximately 32 oz carved tableside with Yukon Gold potato purée,
roasted broccolini, roasted wild mushrooms, glazed cipollini onions,
natural jus, and creamy horseradish Bar Packages

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