

DECEMBER SPECIALS

Beef Wellington

8OZ FILET MIGNON WRAPPED IN PUFF PASTRY,
COOKED TO A PERFECT MEDIUM RARE, MUSHROOMS
DUXELLES, BORDELAISE SAUCE, WITH ROASTED
TOMATO AND SCALLOPED POTATOES **72**

Baked Alaska for Two

VANILLA ICE CREAM SURROUNDED WITH CAKE,
TOPPED TABLE-SIDE WITH FLAMBÉED RUM MERINGUE,
GARNISHED WITH SILVER-KISSED BERRIES **25**

Bananas Foster for Two

FLAMBÉED SLICED BANANAS IN BUTTER, BROWN
SUGAR, BANANA LIQUEUR, MYERS'S DARK RUM. SERVED
WITH VANILLA ICE CREAM, PREPARED TABLESIDE **30**

Cherries Jubilee for Two

A TIMELESS CLASSIC CREATED BY LEGENDARY CHEF
AUGUSTE ESCOFFIER IN HONOR OF QUEEN VICTORIA'S
1897 DIAMOND JUBILEE: FRESH CHERRIES SIMMERED
WITH CHERRY LIQUEUR, SUGAR, ORANGE JUICE
AND ZEST, FLAMBÉED TABLESIDE WITH BRANDY,
SERVED WARM OVER VANILLA ICE CREAM **30**