Christmas

dining at

CHARLIE PALMER
STEAK
RENO

Christmas Special

Appetizer

Shitake ceps with baby scallops, negi, truffle oil, yuzu juice and flying fish roe

Salad

Dried mission figs, granny smith apples, dry cranberries, mixed greens,
Humboldt fog goat cheese with fig balsamic vinaigrette

*Wine Pairing: Trefethen Dry Riesling**

Entrée

16 oz C.A.B. rosemary prime rib with Yorkshire pudding,
creamy horseradish sauce, beef au jus, pomme purée and grilled asparagus

*Wine Pairing: Scribe Chardonnay**

Dessert

Chocolate Sticky Toffee Pudding

Bourbon vanilla bean sauce, bosc pears, vanilla bean ice cream

*Wine Pairing: Opolo Zinfandel**

$160 per person

Add ½ lb of Alaskan King Crab + $135

*Wine Pairings

$45 for (3) 4 oz pours
$60 for (3) 6 oz pours

December 24 & 25 | 4PM–9PM



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