



— urban —

HILL

Christmas Eve 2025

— To Start —

Mishima Wagyu Carpaccio* 36

black garlic aioli, parmesan, arugula, white truffle

— Main —

Dover Sole 75

truffled potato mousseline, lemon caper beurre blanc

— Dinner for Two —

Creekstone Farms Prime Rib 195

truffled demi-glace

whipped potatoes

maple-chile glazed brussels sprouts

parker house rolls

choice of dessert

Upgrade Any Selection

A5 Japanese Snow Beef 3 oz | 60

Foie Gras 3 oz | 26

— Dessert —

Chocolate Entremet Cake 16

gluten-free brownie biscuit, chocolate ganache, cocoa nib crunch,
pomegranate mousse, crystallized white chocolate, vanilla crème fraîche ice cream

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - General Manager Jessica Johns

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

A 2% fee applied to food, removable upon request, is included for our non-tipped hourly kitchen associates.

They and we thank you for your consideration! 20% gratuity applied for parties of six or more.

