

333 PACIFIC

Christmas Dinner 2019

December 25th • 1 to 7pm

\$59.95 adults • \$14.95 kids 12 & under, excluding tax, gratuity & surcharge

beginnings choice of

watercress & frisee salad red wine poached pear, gorgonzola, candied walnut, raspberry-white balsamic vinaigrette, baked cherries, cocoa gf, v

winter squash bisque cognac crème fraîche, smoked paprika, fried sage gf, v*

charred brussels sprouts roasted chestnut, orange gastrique, manchego, dried cranberry v

duck mole tamales salsa roja, corn shoots, charred corn, queso fresco gf

entrées choice of

roasted prime rib of beef garlic smashed red potatoes, green beans, red wine au jus, horseradish cream gf

“festa dei sette pesci” (feast of the seven fishes) shrimp, scallop, calamari, clams, mussels, salmon, cod simmered in white wine tomato broth, mascarpone risotto gf

honey-bourbon glazed smoked ham steak braised greens, mom's cheesy potatoes, crispy onions

coconut-curry crusted sea bass spiced mango chutney, black rice, beans patoli vepudu, coconut-pomegranate beurre blanc

“partridge in a pear tree” braised squab, savory poached pear, browned butter yam purée, brussels sprouts, roasted chestnut, red wine-cardamom syrup gf

lamb chops roasted baby carrot, carrot top pesto, raisin, barley, peas

vegan spare ribs homemade seitan, korean bbq glaze, stir fried bok choy, brown basmati rice, pickled red cabbage v

sweet endings choice of

bouche de noel (yule log cake) chocolate genoise, hazelnut buttercream, espresso ganache

egg nog cheesecake rum raisin compote, gingerbread cookie

buttermilk custard poached pear, red wine syrup, hazelnut tuile gf

kid's menu

beginnings

mixed fruit plate gf

entrées choice of

grilled chicken breast green beans

macaroni & cheese or **buttered orecchiette pasta** or **pasta marinara**

petite flat iron steak smashed potatoes

ham cheesy potatoes

sweet endings

vanilla ice cream with caramel sauce or **chocolate ice cream** with fudge sauce

gf = gluten free v = vegetarian v* = can be prepared vegetarian upon request

*This discounted menu cannot be combined with any other coupon or discount.
The Passport Dining Card cannot be applied.*

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

Menu Back

333 signature martinis

- pear blossom** absolut pears vodka, elderflower liqueur, white cranberry juice, lemon juice \$8 / \$10
- spicy pineapple** tito's handmade vodka, pineapple juice, chipotle pineapple monin, serrano, lime \$8 / \$10
- southern belle** deep eddy peach vodka, elderflower liqueur, cranberry juice, lemon juice, mint \$8 / \$10
- bramble on** sobieski citron vodka, lemonade, simple syrup, muddled blackberries & lemon \$8 / \$10
- ciliegia di limon (chi-lee-a-ja)** svedka cherry vodka, housemade limoncello, lemon juice, simple syrup, rosemary-cherry skewer \$8 / \$10
- apple tart** effen apple vodka, house caramel syrup, house sour mix, cranberry juice, apple crisp \$8 / \$10
- cali mango** pinnacle mango vodka, meyer lemon syrup, orange juice, chili rim \$8 / \$10
- white tiger** pearl plum vodka, white cranberry juice, lemon juice \$8 / \$10
- key lime pie** svedka vanilla vodka, key lime monin, house sour mix, lime foam \$8 / \$10
- 333 mule** svedka vodka, lime juice, gosling's ginger beer \$8 / \$10
- luna rossa** charbay blood orange vodka, cran-orange juice, blood orange puree, agave syrup, ginger beer, basil, orange peel \$8 / \$10
- rose goddess** cutwater hibiscus vodka, passionfruit tea syrup, fruit labs orange liqueur, lime juice, hibiscus flower \$8 / \$10
- weekly libation** ask your server for details

inspired classics

- old fashioned** benchmark bourbon, demerara syrup, angostora bitters, orange peel \$12
- manhattan, ca** overholt rye whiskey, sweet vermouth, luxardo cherry liqueur, de-stemmed cherry \$13
- 333 & juniper** sipsmith gin, elderflower liqueur, simple syrup, muddled cucumber & mint \$13
- diablo del mar** monte alban tequila, crème de cassis, fresh lime juice, ginger syrup, bitters, club soda \$12
- fuego y pasion** los javis mezcal, ancho reyes, passionfruit liqueur, lemon juice, agave syrup, jalapeño & basil \$13
- ginguiri** bali hai rum, fresh lime juice, ginger syrup, bitters, splash of ginger beer \$12

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