

CHRISTMAS DINNER

THREE COURSES \$56 PER PERSON 1:00PM - 9:00PM

STARTERS

choose one

Cream of Parsnip Soup vanilla, caramelized apple chutney

Winter Salad

butternut, cranberries, candied walnuts, brioche croutons, sherry vinaigrette

ENTREES

choose one

Filet Mignon

truffle mashed potatoes, roasted mushrooms, demi-glace

Petrale Sole

grilled mushroom risotto, brown butter-caper sauce, baby herb salad

Pear & Gorgonzola Ravioli

beurre monte, toasted pumpkin seeds, fried sage

DESSERT

Cranberry Tarte

eggnog ice cream, toasted pistachio

A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. *Consuming raw or undercooked meats, shellfish seafood poultry, or eggs may increase your risk of food borne illness.