

## CHRISTMAS

\$60 per person

FIRST choose one

LOBSTER BISQUE creme fraiche, chives, sherry reduction

WINTER SALAD frisee, candied pecans, poached pear royals, heirloom tomatoes, applewood smoked bacon, honey white balsamic vinaigrette

BAKED BRIE from the brick oven, tomato cinnamon marmalade, candied pistachios, crostini MAIN choose one

BEEF TENDERLOIN
(additional \$15)
grilled, port wine reduction,
roasted root vegetables,
hot honey charred broccolini

SQUASH RAVIOLI brown butter, crispy sage

GRILLED PORK CHOP apple glaze, charred carrots, crispy brussels, chicharron dust

PAN SEARED BRANZINO butter poached fingerlings, pea tendrils, charred lemon, butter sauce

## DESSERT choose one

RED WINE POACHED PEAR whipped mascarpone cream, almond brittle

WILD BERRY TARTE from the brick oven, served a la mode

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







## CHRISTMAS \$14 children under 12

MAIN please choose one

served with fries or mixed vegetables

CHICKEN FINGERS

**CHEESEBURGER** 

MAC + CHEESE

## DESSERT please choose one

ICE CREAM WITH CELEBRATION TOPPINGS vanilla ice cream

topped with choice of: gummy bears m&m's chocolate chips marshmallows sprinkles chocolate sauce caramel sauce

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