

Happy Holidays!

BRING YOUR HOLIDAY CHEER AND JOIN US ON MONDAY, DECEMBER 24TH
A FESTIVE 4 COURSE DINNER WITH SEATING AT 4:00 & 4:30, 6:00 & 6:30, 8:00 & 8:30PM

FIRST

Escargot
Sautéed Mushrooms, Pesto-Butter Sauce

Duck Rillettes
Fig Marmalade, Pickled Mustard Seed

Roasted Beet Tartare
Mint Crème Fraiche Dressing, Crostini

SECOND

Parsnip Pumpkin Soup
Toasted Pumpkin Seed, Crème Fraiche

Waldorf Salad
Julienned Apple, Grapes, Celery Seed, Walnut Vinaigrette

THIRD

Filet Mignon
Pommes Aligot, Roasted Patty Pan Squash, Peppercorn Demi-Glace

Rack of Lamb
Spinach Risotto, Black Garlic Romesco

Stuffed Carrot Pappardelle
Rabbit Confit, Shaved Parmesan, Sage-Cream Sauce

Celery Root Steak (V)
Carrot Puree, Roasted Broccolini

FOURTH

Gingerbread Soufflé
Served with Vanilla Anglaise

Assorted Chocolate Truffles

\$84.95 PER PERSON

2 HOUR DINING EXPERIENCE

CREDIT CARDS REQUIRED FOR ALL RESERVATIONS

**CANCELLATIONS MUST BE MADE AT LEAST 48HRS PRIOR TO RESERVATION TIME
UNTIMELY CANCELLATIONS/NO SHOWS WILL INCUR A FEE OF \$40 PER PERSON**

CHEF: SCOTT ROSALES

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY