

Christmas Eve

Wednesday, Dec. 24 | 12:00 pm - 8:00 pm

3-Course Pre-Fixe : \$85 per person

OpenTable Reservations: tinyurl.com/reserveNHC



Welcome Elixir
"Spiked" Caramel Apple Cider



Warm House Rolls
Cultured Butter

Starter (Choose 1)

Cream of Wild Mushroom Soup

Fresh Herbs, Crème Fraîche

Roasted Delicata Squash Salad

Chicories, Goat Cheese, Pepitas, Ras el Hanout Dressing



Entree (Choose 1)

Prime Rib

Horseradish Mashed Potatoes, Bordelaise Sauce,

Roasted Brussels & Winter Squash

Grilled Mahi Mahi

Fennel-Cummin Potatoes, Sauteed Spinach, Citrus Sauce

Lobster Ravioli

Lemon Cream, Fine Herbs



Dessert

Sweet Potato Mousse

Executive Chef Christian Luxton

* Prices quoted are subject to applicable tax and gratuity.

