Christmas Day



Thursday, Dec. 24, 2025 | 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

farter (Choose 1)

Cream of Wild Mushroom Soup

Crème Fraîche

Roasted Delicata Salad

Chicories, Goat Cheese, Pepitas, Ras el Hanout Dressing

Entrée (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.