THREE-COURSE CHRISTMAS DINNER

FIRST COURSE

Potato Leek Soup crispy leek, chervil

OR.

Radicchio Salad gouda, preserved plum vinaigrette

KIDS

Fresh Fruit OR Veggies + Ranch Dip

SECOND COURSE

Butter-Poached Halibut salsify, bone marrow bordelaise

OR

Duck Breast brussels sprouts, bacon confit potato, mustard jus

KIDS

Cheeseburger + Fries OR Grilled Chicken + Broccoli

THIRD COURSE

Eggnog Creme Brulee



December 24 & 25, 2022 | 12:00 - 8:00pm

3 Course Menu — 135 per person 80 & over \$75 per person {ages 12-17} \$45 per person {ages 4-11}

Wine Pairing — \$35 per person {ages 21 & over} Tax & Gratuity not included. Limited a la carte menu also available.

> Reservations are required, call 877.294.2921. Space is limited.

