

Join Us For Christmas

Seatings at 2pm, 4pm and 6pm

Please choose one item from each of the sections below



* First Course *

Roasted Beet Salad *honey-miso vinaigrette, petite greens, goat cheese*

Lobster Bisque *with brandy*

Pumpkin Raviolis *roasted corn cream, toasted hazelnuts*

* Second Course *

Choice of:

Jalapeno-Brown Sugar Glazed Ham *Yukon potato mash, braised winter greens*

Andouille Crusted Pork Chop *bourbon apple-sweet potato hash, braised winter greens*

Horseradish Crusted Prime Rib *onion rosemary cream, Yukon potato mash, braised winter greens*

Griddled Local Fish *sun dried tomato-garlic butter, local vegetables, organic brown rice pilaf*

Roast Goose *cognac gravy, mushroom bread pudding, cranberry compote*



* Dessert Trio*

Egg Nog Crème Brulee

Pumpkin Spice Cake *cinnamon icing, Myers dark rum whipped cream*

Chocolate Mousse *raspberry cream, amaretto streusel*



Vegetarian, Vegan, Gluten Free & Children's Options Available

\$39 per person plus tax and gratuity

\$15 children under 12

