



CHRISTMAS DINNER

RAW BAR

OYSTERS **GF**
on the half shell with cabernet mignonette

JONAH CRAB CLAWS **GF**
with pineapple cilantro mustard

JUMBO SHRIMP COCKTAIL **GF**

MAINS

HERB ROASTED PRIME RIB
popovers, au jus, horseradish cream sauce

GLAZED HAM
chardonnay mustard, parker house rolls

SALMON EN CROUTE
lemon dill cream sauce

STARTERS

CHEESE & CHARCUTERIE BOARD
assorted artisanal meats and cheeses, nuts, dried
fruits, whole grain mustard, cornichons, assorted
crackers

CAESAR SALAD **GF**
house caesar dressing, parmesan cheese, potato
chip crumbs

SHAVED BRUSSELS SPROUT SALAD **V GF**
apples, butternut squash, candied walnuts, maple
mustard vinaigrette

CAULIFLOWER SOUP **V**
fried maitake mushrooms

SIDES

ORANGE AND THYME GLAZED BABY CARROTS **V GF**

GRILLED BROCCOLINI **V GF**
lemon and garlic

BRAISED LEEKS **V**
white wine and cream

WHIPPED POTATOES **V GF**
chives

BROWN BUTTER ROASTED DELICATA SQUASH **V GF**

DESSERTS

ASSORTED MINI DESSERTS

CRANBERRY AND APPLE CRUMBLE

PEPPERMINT BARK

ADULTS: \$95 | CHILDREN: \$45

PLUS TAX & GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.