



CHRISTMAS EVE 2017

Starter Course

Roasted Squash Bisque with Crème Fraiche
or
Seared Scallop Crostini with Red Pepper Pesto

Salad Course

Spinach and Pear Salad with Pancetta
Tossed with Our House Made Vinaigrette

Entrée Course

Filet Mignon with Bordelaise Sauce

8oz Tenderloin Filet Smothered in a Rich and Flavorful Bordelaise Sauce with
Roasted Garlic Rosemary Fingerling Potatoes and Roasted Asparagus

New Zealand Lamb Chops

Grass Fed, Dijon Crusted Lamb Chops Drizzled with a Rich Red Wine Demi Glace
Served over Roasted Garlic Mashed Potatoes and Roasted Baby Rainbow Carrots

Swordfish Steak with a Citrus Pesto Caper Sauce

Grilled Swordfish Steak Topped with a Tangy Citrus Pesto Caper Sauce
Served with Cous Cous and Sautéed Baby Bok Choy

Seafood Linguini

Tender Linguini Overflowing with Succulent Scallops, Shrimp, Lobster, Mussels,
And Flakey Whitefish Tossed in with Buttery White Wine and Fresh Herb Sauce
Served with Garlic Bread

Gnocchi Stuffed Butternut Squash with Sage Brown Butter Glaze

A Roasted Butternut Squash Bowl Filled to the Brim with Savory Gnocchi
Tossed in Sage and Brown Butter

Dessert Course

Cinnamon Spice and Apple Bread Pudding Drizzled with Crème Anglaise
Or

Peppermint Crème Brule

\$64.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations

