



CHRISTMAS EVE 2018

Starter Course

Roasted Squash Bisque with Crème Fraiche
or
Smoked Salmon Crostini

Salad Course

Spinach and Pear Salad with Pancetta

Entrée Course

Filet Mignon

8oz Tenderloin Filet Smothered in a Rich and Flavorful Bordelaise Sauce Topped
with Caramelized Onions and Porcini Mushrooms,
Served with Fingerling Potatoes and Roasted Asparagus

New Zealand Lamb Chops

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

Mediterranean Swordfish

Grilled Swordfish Steak Topped with a Flavorful Mixture of Artichoke Hearts,
Tomatoes, Roasted Garlic and Olives
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

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

Dessert Course

Carmel Apple Bread Pudding
Or
Peppermint Crème Brule

\$64.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations

