



Christmas Day 2024

First Course

Mixed Green Salad Drizzled with Balsamic Vinaigrette

Second Course

Choice of

Crispy Bacon Avocado Crostini

White Chicken Chili

Third Course

Choice of

Prime Rib

120z Herb Encrusted Prime Rib Cooked to Your Specification Served with Garlic Mashed Red Potatoes and Roasted Baby Carrots

Duck Breast

Crispy Duck Breast, Seared and Drizzled with a Blackberry Port Wine Sauce Served with Smoked Gouda & Thyme Polenta and Green Beans Amandine

Halibut

Buttery Seared Halibut Filet with a Citrus Buerre Blanc Sauce Served with Roasted Tomato & Spinach Risotto and Sauteed Baby Bok Choy

Bourbon Maple Glazed Pork Chop

120z Frenched Bone-In Pork Chop, Smothered in Sweet and Savory Bourbon and Maple Glaze. Served with Spiced Sweet Potato Wedges and Charred Brussels Sprouts

Shrimp & Grits

A Flavorful Base of White Cheddar and Manchego Cheese Grits Topped with a Slightly Spiced Creole Sauce and Blackened Jumbo Shrimp

Basil Pesto Gnocchi

Tender Potato Gnocchi Tossed in a Rich Basil Pesto Topped with Grated Parmesan and Toasted Pine Nuts

Fourth Course Choice of

Sea Salted Caramel Cheesecake - Bourbon Pecan Pie Lemoncello Mascarpone Cake - Chocolate Peanut Butter Pie Red Velvet Cake

\$79.00

Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health