

# Christmas Eve

## Amuse Bouche

### Artichoke Fritter

with La Provence Meyer lemon aioli

## First Course

(choose one)

### Citrus Salad

mache and frisée, grapefruit and orange,  
roasted beets, pecan crusted goat cheese,  
champagne vinaigrette

### Crab Bisque

Lump crab, coconut milk, cilantro oil

## Entrée

(choose one)

### Almond Crusted Salmon

cauliflower couscous pilaf, butternut squash,  
crispy kale, cranberry beurre blanc

### Slow Roasted Lamb Shank

parsnip purée, forest mushrooms, butternut  
squash, brown butter cabbage

### Cider Brined Pork Tenderloin

smokey apple and sweet potato risotto,  
Brussels sprouts

### Skirt Steak Roulade

caramelized onion and blue cheese strudel,  
grilled broccolini, demi-glace, port reduction

### Butternut Squash Ravioli

roasted fennel and sage, pistachio pesto, baby  
spinach, toasted walnuts

## Dessert

(choose one)

### Dark Chocolate Layered Cake

peppermint buttercream, chocolate ganache, peppermint bark

### Pomegranate Cheesecake

graham cracker crust, whipped cream

### Eggnog Mousse Bomb

spiced sponge cake, white chocolate, brandy anglaise

**\$49 per person**

plus tax and 18% gratuity



Corkage Fee \$20

Executive Chef  
Roderick Williams

Sous Chef  
Eric Rademacher