

# Christmas Eve

## Amuse Bouche

*Butternut Squash Risotto Croquette  
with cranberry beurre blanc*

## First Course

(choose one)

### *Pomegranate & Pear Salad*

*Bloomsdale spinach, candied pecans, pears, pomegranate seeds, feta, pomegranate vinaigrette*

### *Tuscan Soup*

*fennel sausage, kale, potatoes, basil oil, parmesan reggiano*

## Entrée

(choose one)

### *Pan-Roasted Salmon*

*with sage, butternut and Brussels sprout farro, cranberry beurre blanc, pomegranate seeds*

### *Braised Lamb Shank*

*with soft yellow polenta, broccolini, tomato ragu and chimichurri*

### *Porchetta (Roast Pork)*

*with roasted root vegetables (parsnips, sweet potatoes, butternut squash, baby red potatoes), broccolini, apple chutney*

### *Château*

*bistro filet with roasted garlic and whole grain mustard mashed potatoes, broccolini, forrest mushroom demi-glace*

### *Butternut Squash Ravioli*

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

## Dessert

(choose one)

### *Red Velvet Cake*

*cranberry butter cream, chocolate ganache, poached cinnamon cranberries*

### *Eggnog Crème Brûlée*

*vanilla bean custard*

### *Poached Vanilla Pear*

*lemon cream, candied pecans*

**\$55 per person**  
*plus tax and 18% gratuity*