

Christmas Eve

Amuse Bouche

Smoked Salmon

on cucumber slice and herbed cream cheese

First Course

(choose one)

Pomegranate & Pear Salad

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

Potato and Leek Soup

bacon, crispy leeks, parmesan reggiano

Entrée

(choose one)

Pan-Roasted Salmon

*with butternut purée, Brussel's sprouts, toasted walnuts
and a sage brown butter sauce*

Herb Roasted Cornish Hen (half)

winter squash risotto, Brussels sprouts and mushroom peppercorn sauce

Seared Duck Breast

*with duck fat roasted marble potatoes, peppadews, baby French green beans
and a black cherry gastrique*

Château

*bistro filet with duck fat roasted marble potatoes, arugula, cherry tomato,
baby French green beans and blood orange demi-glace*

Butternut Squash Ravioli

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

Dessert

(choose one)

Yule Log

traditional presentation with chocolate butter cream

Eggnog Crème Brûlée

vanilla bean custard

Triple Berry Tart

rustic tart shell filled with fresh berries, vanilla whip

\$65 per person on-site dining
plus tax and 20% gratuity
(\$55 cold to-go plus 10% service charge)

Corkage Fee \$20