

Christmas Eve

Amuse Bouche

Smoked Salmon **GF**

on cucumber slice and herbed cream cheese

First Course

(choose one)

Winter White Salad **GF** **V** **V**

baby greens, endive, green grapes, roasted pistachio, and champagne vinaigrette

Butternut Squash Bisque **V**

with crème fraîche and crispy onions

Entrée

(choose one)

Grilled New York Steak **GF**

marinated in Herbes de Provence with parmesan mashed potatoes and baby French green beans almondine, with a red wine and shallot reduction

Rack of Lamb **GF**

marinated in rosemary and garlic with parmesan mashed potatoes and baby French green beans almondine, finished with a raspberry mint beurre rouge

Pan-Roasted Salmon **GF**

purple cauliflower pureé and seasonal succotash, with a lemon tarragon beurre blanc

Herb Roasted Chicken Suprême **GF**

saffron rice, pickled peach and sautéed baby French green beans almondine, with a sherry beurre blanc

Three Cheese Ravioli **V**

roasted fennel, grape tomatoes, chanterelle mushrooms and baby spinach finished with a creamy parmesan sauce

Dessert

(choose one)

French Chocolate Silk Tartlet **V**

creamy and indulgent whipped chocolate atop a tartlet pastry shell

Red Wine Poached Pear **GF** **V**

red Anjou pear poached in sweet red wine and served with vanilla whipped cream (✓ without whipped cream)

Pistachio Praline Pie **V**

festive pistachios and pralines baked in a rich, sweet filling in a flaky pie crust

\$65 per person

plus tax and 20% automatic service charge

Corkage Fee \$20

GF - Gluten Free

V - Vegan

V - Vegetarian