



CHRISTMAS MENU

\$105 PER GUEST

STARTERS

Butternut Squash Soup
Pumpkin Seed Oil

Apple Salad
Cabbage, Bourbon Cherries, Maple Vinaigrette, Pine Nuts

Sauteed Mussels
Tomato Conserva, Local Beer, Pretzel Batard

MAINS

Prime Rib
Herb Crust, Horseradish, Au Jus

Bone-In Pork Chop
Applesauce, Bourbon Barrel Maple, Mustard Seed

Poached Lobster
Orange Butter, Vanilla Roasted Beet, Chayote Squash

Risotto
Mushrooms, Toasted Garlic, Celery

DESSERTS

Apple Tart Crumble
Maple Syrup Cream, Apple Cider Gel

Yule Log
Chocolate Flourless Sponge, Bittersweet Chocolate Mousse, Ginger Raspberry Coulis

Pecan Pie Bar
Vanilla Bean Whipped Cream, Candied Orange Crème Anglaise

TABLE SIDES

Haricot Vert
Crisp Onions, Guanciale

Crimini Mushrooms
Sherry, Roasted Garlic

Whipped Potatoes
Chives

ROBERT MCGRATTAN, EXECUTIVE CHEF | REMY FUNFROCK, EXECUTIVE PASTRY CHEF

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness.*

20% Gratuity Added To Parties Of Six Or More Guests.