

Christmas Dinner

MENU

December 24 & 25, 2023

Served from 5 PM - 10 PM

4-Course Menu \$89++

With Wine Pairing \$104++

First Course

Choice of One

Roasted Butternut Squash Soup

Crème Fraiche, Buttered Croutons, Dill Sprouts

East Coast Oysters

Half Dozen

Pinot Grigio, Ruffino Delle Venezie, Italy - 6 oz

Second Course

Lemon Sorbet

Third Course

Choice of One

Cali Cut Striploin

Canadian Prime 8 oz, Black Garlic Mashed Potato, Winter Vegetables, Yorkshire Pudding, Red Wine Jus

Three Thieves, Cabernet Sauvignon, California - 6 oz

Turducken

Buttermilk Mashed Potatoes, Bread Stuffing, Winter Vegetables, Cranberry Sauce, Turkey Gravy

Three Thieves, Cabernet Sauvignon, California - 6 oz

Spiced Cauliflower Steak

Quinoa & Farro, Winter Vegetables, Ajvar, Crispy Leeks [Vegan]

Pinot Grigio, Ruffino Delle Venezie Italy - 6 oz

Fourth Course

Choice of One

Traditional Bread Pudding

Warm Crème Anglaise, Vanilla Gelato

Cheesecake

Orange Cinnamon Compote, Whipped Cream, Micro Mint

++ Taxes and gratuity are not included in the price. Please alert your server of any food allergies. An 18% gratuity will be added to tables of 6 or more.