



HOLIDAY DINNER SPECIALS

AVAILABLE CHRISTMAS EVE 5PM TO CLOSE
CHRISTMAS NIGHT 6PM TO CLOSE (TAVERN ONLY)

APPETIZERS

Celery Root Bisque | Walnut Parsley Gremolata 8

Seared Sea Scallops | Bacon-Onion Jam 18

Chilled Chili-Mint Shrimp | Parmesan-Pea Puree, Char-Grilled Crostini 16

Roasted Brussels Sprouts | Crisp Pancetta, Luxardo Cherry 12

Baby Arugula Salad | Frisée, Pumpkin-Spiced Pecans, Feta, Pomegranate Seeds,
Red Onion, Mandarin Oranges, Dijon Vinaigrette 10

ENTREES

Prime Rib | Slow-Roasted, Goat Cheese and Caramelized Onion Mashed Potato, Asparagus,
Warm Jus, Horseradish Crème 12 oz. Queen Cut 48 | 16 oz. King Cut 54

Seared Seabass | Saffron Risotto, Sautéed Broccolini, Lemon Beurre Blanc 36

Pan-Roasted Statler Chicken | Grapes, Garlic, Rosemary, Buttermilk Mashed, Sautéed Green Beans 32

Mission Fig Risotto | Creamy Brie, Oven-Roasted Fig, Fresh Thyme 28

DESSERTS

Eggnog Tiramisu | RumChata Cream Liqueur, Mascarpone, Lady Fingers 10

Flourless Chocolate Torte | Candied Orange 10

Fresh Fruit and Berries | Chantilly Cream 10

White Chocolate-Rosemary Crème Brûlée | Fresh Raspberries 10

All menus are subject to change.

