Christmas Celebration
three course menu $75

FIRST COURSE
please select one

CAULIFLOWER FENNEL SOUP
topped with chorizo

ARUGULA PEAR SALAD
balsamic pears, spiced walnuts, citrus vinaigrette

SECOND COURSE
please select one

CASSOULET
heirloom beans, pork sausage, duck

PRIME RIB
au jus, mashed potatoes, green beans, horseradish

HOUSE MADE GNOCCHI
brown butter, sage, squash puree

THIRD COURSE
please select one

HOLIDAY SPICED PUDDING
poached golden raisins

PECAN TART
cinnamon ice cream

Menus and pricing subject to change. A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel. Even though we think it’s tasty, the Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.