



christmas eve *dinner*

make a reservation

\$85++ for adults | \$30++ for children under 12

first course

Ryland Salad

baby lettuces, candied walnut, smoked blue cheese, honeycrisp apple

Baked Brie

fig jam, walnut, honey, almond

Smoked Salmon Toast

cream cheese, everything spice, caper, red onion

Beef Tartar

pastrami spice, shallot, dijon, focaccia crisps

Chilled Jumbo Shrimp Cocktail

*charred cocktail sauce, lemon
+5 enhancement*

entrée choice of

Chestnut Stuffed Cornish Game Hen

sauce chasseur

Queen Cut Prime Rib of Beef

black peppercorn jus | king cut \$9 enhancement

Lemon Sole

caviar beurre blanc

Five Grain Stuffed Honeynut Squash

sherry gastrique

sides family style

Sweet Potato Puree

Roasted Carrots with Coriander Vinaigrette

Brussels Sprouts with Pomegranate

Tri Color Marble Potato

dessert choice of

Poached Pear

almond cake, cranberry, crème fraiche ice cream

Buche D' Noel

Candy Cane Crème Brulée

Executive Chef, Daniel Brunina