



Christmas Menu

December 24 & 25, 2022

Includes table service of soft rolls and our famous sticky buns

Starters

choice of

CLASSIC LOBSTER BISQUE

lobster broth, cream, sherry, chive crème fraîche

POACHED PEAR SALAD

arugula, blue cheese, candied pecans, sherry vinaigrette

Main Course

choice of

ORGANIC TURKEY

herb roasted turkey with cornbread and sausage stuffing,
sour cream mashed potatoes, green beans,
cranberry orange chutney, sage gravy

GRILLED FILET MIGNON*

fingerling potatoes, creamed spinach,
crispy mushroom & onion hash, bordelaise sauce

CHILEAN SEA BASS

sweet potato and corn risotto, asparagus,
Paradise Valley Citrus butter sauce

VEGETABLE NAPOLEON

polenta, citrus quinoa, grilled eggplant, spinach,
tomatoes, red bell pepper coulis

Desserts

choice of

RED VELVET CAKE

cream cheese frosting, crushed pecans

PROFITEROLES

vanilla crème, white & dark chocolate sauces

PEPPERMINT BARK CHEESECAKE

oreo cookie crust, white chocolate mousse, peppermint bark

\$100 per person

\$35 children 5-12 years

Price does not include tax or gratuity. A 20% gratuity is added to all bills, day of dining.

A maximum of 6 separate checks will be permitted per party. Please notify your server in advance when ordering.

*All of our meats & seafood are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above.