



CHRISTMAS MENU

\$95/PERSON++

FIRST COURSE

SOURDOUGH BREAD

WHIPPED BUTTER

CREAMY CLAM CHOWDER

CLAMS / POTATOES / SMOKED BACON

SHRIMP COCKTAIL

HORSERADISH SPIKED COCKTAIL SAUCE

SECOND COURSE

HAND-CUT GREENS

SHAVED APPLES / SHAVED CELERY / DRIED CRANBERRIES
CANDIED WALNUTS / WILD RICE / CIDER VINAIGRETTE

THIRD COURSE

CHOICE OF:

CITRUS BRINED TURKEY

STUFFING / POMMES PUREE / GREEN BEAN CASSEROLE
CRANBERRY RELISH / GRAVY

SEARED STEELHEAD

RICE PILAF / GRILLED ENDIVE / WHIPPED CHEVRE
POMEGRANATE

MUSHROOM SCALLOPS

POLENTA / CRISPY BRUSSELS / MUSHROOM DEMI

SLOW COOKED PRIME RIB (+\$25)

POMMES PUREE / ROASTED MUSHROOMS
BUTTERED BEANS / RED WINE JUS

SWEET ENDING

**EGGNOG CREME BRULEE WITH
GINGERBREAD SNAP COOKIE**