

Christmas Eve

Wednesday December 24, 2014

Dinner Menu

Grilled Texas Quail
Maple Chile, Swiss Chard,
Pancetta Couscous, Shallot Marmalade

Cream of Asparagus Soup
Goat Cheese Crouton

Shrimp & Asiago Ravioli
Saffron Tomato Cream Sauce.

Kale & Frisée Salad
Dates, Cranberry, Almond Slivers,
Lemon Vinaigrette, Red Pepper Purée

Roasted Duckling
Honey & Lavender Glaze, Broccolini,
Tempura Battered Yukon Gold Potatoes, Raspberry Demi-Glace

Balsamic Rosemary Glazed Prime Rib
Au Jus, Creamy Horseradish, Brussels Sprouts,
Ricotta Whipped Mashed Potatoes

Shrimp & Lobster Zarzuela,
Tomato, Almond, Seafood Broth, Crostini

White Chocolate Cheesecake
Oreo Cookie Crust, Vanilla Sauce

Black Forest Cake
Whipped Cream, Cherries, Chocolate Sauce

\$62 per person (not including tax and gratuity)

Reservation Hours 5-9pm

Entertainment 6-10pm