

THE HOLIDAYS

Three-Course Prix Fixe | \$120

Christmas Eve | Tuesday, December 24, 2024 | 4pm-9pm
Christmas Day | Wednesday, December 25, 2024 | 1pm-5pm
New Year's Eve | Tuesday, December 31, 2024 | 5pm-10pm

FIRST COURSE

Butternut Squash Soup [gf]
Port Wine Glace

Arugula Salad [gf]
Roasted Beets, Candied Walnuts, Roquefort, Dried Cherry Vinaigrette

Caesar Salad [gf available]
Croutons, Parmesan
Add Crispy Scallops or Grilled Shrimp | \$10

Lobster Ravioli
Sauce Americaine

Crab Cake
Avocado Mousse, Corn Relish & Mandarin Orange

Country Pâté [gf available]
Grilled Sourdough Bread, Pickles, Mustard

[gf] = gluten free

An automatic 20% gratuity may be added to split checks or tables of 6 guests or more.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness; notify your server of any allergies.