

Christmas Eve Specials

Saturday, December 24, 2022

APPETIZERS

Lobster Bisque \$12

Cayenne Croutons, Tarragon Crème Fraîche

Porcini Dusted Quail \$18

Roasted Sweet Potato, Swiss Chard, Balsamic Glaze

MAIN COURSES

Seared Spice Venison Loin* \$36

*Creamy Polenta, Root Vegetable Ragout,
Juniper Au Jus*

Grilled Veal Chop \$38

Collard Greens, Creamed White Beans, Red Wine Au Jus

DESSERT

Bûche de Noël \$13

*White Chocolate Raspberry Mousse,
Vanilla Gelato, Eggnog Anglaise*

We will be serving our regular menu
in addition to the above specials.

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA MARSHALL