



CHRISTMAS


Seatings from 1pm to 7pm
\$85.00 Per Person
\$48 Wine Pairing 3 course "Experience"

APPETIZERS

Please Pick One

CREAM OF CELERY ROOT SOUP 
WITH CHORIZO SAUSAGE SKEWER
IL Borro Toscana, Chardonnay Blend Italy

BEEF CARPACCIO, PARMESAN CHEESE 
WITH ARUGULA AND CAPER VINAIGRETTE
Michael Pozzan, Cabernet Sauvignon, Napa

BEET SALAD 
ARUGULA, CRUMBLLED GOAT CHEESE,
CANDIED WALNUTS, PORT VINAIGRETTE
Sables D Azur, Rose, France

ENTRÉE'S

Please Pick One

SLOW ROASTED BEEF PRIME RIB 
CONFIT POTATO ONION HASH AND HORSERADISH CREAM
Black Stallion, Cabernet Sauvignon, Napa, California

POACHED SOLE ROULADE 
WITH CHIVE MASHED POTATO AND CAVIAR SAUCE
Kir- Yianni, Assyritko, Greece

ROASTED CHICKEN BREAST 
WITH MUSTARD POLENTA AND TARRAGON DEMI SAUCE
Louis Jadot, Pinot Noir, France

GINGERBREAD CRUSTED RACK OF LAMB
WITH SWEET POTATO, RED CABBAGE AND THYME SAUCE
Piatelli, Malbec, Gran Reserve, Argentina

DESSERT

Please Pick One

CHOCOLATE MOUSSE CAKE 
Kopke 10-year Port, Portugal

HOUSE MADE APPLE STRUDEL
WITH VANILLA GELATO
Koenig Ice Wine, Snake River Valley, Idaho

 gluten free option

Food items are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Kindly inform us of any food allergies.