

# Christmas Day Menu

\$94.95 per person



## First Course

*(Select One)*

*Boston Bibb Salad*

*Granny Smith Apples, Candied Walnuts, Blue Cheese & Whole Grain Mustard Vinaigrette*

*Hearts Of Romaine Caesar Salad*

*Brioche Croutons & Shaved Parmesan*

*Lobster Bisque Soup*



## Second Course

*(Select One)*

*Herb Crusted Rack of Lamb 16 oz*

*White Cheddar Dino Kale Grits & Port Wine Balsamic Figs*

*Pan Roasted Atlantic Verlasso Salmon*

*Creamed White Corn, Spinach, Bacon & Balsamic Reduction*

*Pan Roasted Chicken*

*Cage, Antibiotic, Hormone Free*

*Bacon, Fingerling Potato, Corn, Cipollini Onion & Sherry Au Jus*

*Chilean Sea Bass*

*Potato Chive Ravioli, Roasted Baby Artichokes & White Truffle Au Jus*

*Prime Filet "Mignon" 8 oz*

*White Cheddar Whipped Potatoes & Brandy Foie Gras Sauce*

*Prime Boneless Ribeye 16 oz*

*Truffled Potato Wedges*



## Third Course

*(Select One)*

*Cheesecake*

*Raspberry Sauce*

*Four Chocolate Mousse Cake*

*Hazelnut Crème Anglaise*

*\*We reserve the right to add 20% gratuity to parties of four or more.*

*\*All children are welcome to order off the menu, we do not have highchairs nor boosters.*

*\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*