





SUN. DECEMBER 24TH AND MON. DECEMBER 25TH \$70 PER PERSON



Choice of:

# Beet Salad

Shaved fennel + herbed goat cheese + lemon-poppy seed vinaigrette

# Baby Kale Salad

Butternut squash + glazed bacon + spiced caramelized pecans + manchego + citrus vinaigrette

#### Crab Cake

cherry tomato + micro cilantro + lemon-caper sauce

# Lobster Bisque

Toast ponit

#### Rollatini

Roasted roalled eggplant + manchego + ricotta cheese + marinated sauce

# ENTREE:

Choice of:

# Mary's Farm Chicken

Brussel sprouts + fingerling potatoes + chicken au jus

#### Butternut Squash Ravioli

Butter-sage + parmesan cheese

#### Risotto ratatouille

Arborio rice + zucchini + bell peppers + tomato + carrots + brussels sprouts

#### Short Rib

Creamy polenta + crispy onions + seasonal vegetables + red wine reduction sauce

### Alaskan Halibut

Ask your server

# Portobello Napoleon

Tomato + artichocke + eggpplant + bell pepper+ au jus

# Pork Ossobuco

Wild mushrooms, mascarpone risotto + red wine reduction sauce

# 16 Oz Rib Eye Steak add\$10

served with garlic mashed potatoes and veggies

# DESSERT:

Ask your server for today's selection

