





Aristmas Dinner

TUESDAY. DECEMBER 24TH AND WEDNESDAY. DECEMBER 25TH



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

Grandma Style Meatballs

House made Angus meatballs marinated sauce + cannelloni beans shave grana padano + basil

Clam Chowder

Traditional clam chowder

Rollatini

Roasted rolled eggplant + manchego + ricotta cheese + marinated sauce

ENTREE:

Choice of:

Mary's Farm Chicken

Brussels sprout + fingerling potatoes + chicken Au jus

Duck Gnocchi

Duck confit + tomato ragu + rosemary

Risotto ratatouille

Arborio rice + zucchini + bell peppers + Tomato + carrots + Brussels sprouts

Short Rib

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

Fish of the Day

Ask your server

Portobello Napoleon

Tomato + artichoke + eggplant + bell pepper+ au jus

Pork Osso Buco

Wild mushrooms, mascarpone risotto +

16 Oz Boneless Rib Eye Steak

21 days dried aged grilled rib eye + served with garlic confit mashed potatoes + broccolini + porcini mushroom creamy sauce

DESSERT:

Tiramisu or Limoncello cake

