



PRESENTS

CHRISTMAS EVE DINNER

SERVED FROM 5PM - 9PM



Starter



Choice of:

Roasted Butternut Squash Bisque

Maple Crème Fraîche | Toasted Pepitas | Sage Brown Butter

Seared Scallops *

Sweet Corn Purée | Crispy Prosciutto | Micro Basil

Winter Beet & Goat Cheese Salad

Arugula | Candied Pecans | Citrus Vinaigrette



Entree



Choice of:

8 oz Center-Cut Filet Mignon*

Roasted Garlic Mashed Potatoes | Charred Broccolini | Cabernet
Demi-Glace

Pan-Seared Rockfish

Carolina Gold Rice | Leek and Sweet Corn Succotash | Lemon-
Thyme Beurre Blanc

Maple-Glazed Pork Chop *

Brown Butter Carrot Purée | Collard Greens | Apple Bourbon
Demi-Glace

Wild Mushroom Risotto (V)

Shaved Parmesan | Truffle Oil | Crispy Sage



Dessert



Choice of:

White Chocolate Cranberry Bread Pudding

Bourbon Caramel Sauce | Chantilly Cream

Chocolate Peppermint Mousse

Crushed Candy Cane | Whipped Cream

Classic Pecan Pie à la Mode

Vanilla Bean Ice Cream | Toasted Pecans

\$75 per Adult | \$35 for Children 12 & under

Tax & Gratuity Additional

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.