



PRESENTS

# CHRISTMAS DAY DINNER

SERVED FROM 12PM - 8PM

 **Starter**   
Choice of:

**Lobster Bisque**

Cognac Cream | Chive Oil | Butter-Poached Lobster Garnish

**Roasted Pear & Stilton Salad**

Baby Arugula | Spiced Pecans | Port Wine Vinaigrette

**Braised Short Rib Ravioli**

Wild Mushroom Velouté | Crispy Shallots | Micro Thyme

 **Entree**   
Choice of:

**8 oz Filet Mignon & Butter-Poached Lobster Tail \***

Yukon Gold Mashed Potatoes | Grilled Asparagus  
Cabernet Demi-Glace | Drawn Butter

**Herb-Roasted Rack of Lamb \***

Rosemary-Scented Farro | Roasted Root Vegetables Pomegranate  
Reduction

**Seared Rockfish**

Saffron Risotto | Tomato Confit | Basil Beurre Blanc

**Wild Mushroom & Truffle Risotto (V)**

Aged Parmesan | Crispy Leeks | Winter Herbs

 **Dessert**   
Choice of:

**Warm Sticky Toffee Pudding**

Bourbon Toffee Sauce | Vanilla Gelato

**Eggnog Crème Brûlée**

Nutmeg Dust | Gingersnap Crumble

**Flourless Chocolate Tart**

Candied Orange Peel | Sea Salt Caramel Drizzle

\$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.