



# Christmas MENU

THREE COURSE MEAL | \$65

## **STARTER**

SHRIMP AND LOBSTER BISQUE

or

HOUSE SALAD

mixed greens, black cherry tomatoes, carrot curls,  
dried gooseberries, house vinaigrette

## **ENTRÉE**

*seasonal vegetables, choice of starch*

ROASTED FILET MIGNON

sherry demi-glace

or

CRAB STUFFED SOLE

citrus butter sauce

or

CHICKEN SALTIMBOCCA

prosciutto, sage, wild mushroom sauce

## **DESSERT**

TRUFFLE MOUSSE CAKE

raspberry sauce

or

LEMON PANNA COTTA

cinnamon sauce, fresh berries

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne illness.  
Please notify server of any food allergies. An automatic  
18% gratuity will be added to parties of 6 or greater.