



# CHRISTMAS EVE 2019

## *Starter Course*

Roasted Squash Bisque with Crème Fraiche  
or  
Smoked Salmon Mousse

## *Salad Course*

Spinach and Pear Salad with Pancetta

## *Entrée Course*

### *Filet Mignon*

8oz Tenderloin Filet Smothered in a Rich and Flavorful Bordelaise Sauce Topped  
with Caramelized Onions and Porcini Mushrooms,  
Served with Rosemary Fingerling Potatoes and Roasted Asparagus

### *New Zealand Lamb Chops*

Grass Fed, Flavor Infused Lamb Chops Drizzled with a Rich Red Wine Demi Glace  
Served over Roasted Garlic Mashed Potatoes and Roasted Baby Rainbow Carrots

### *Mediterranean Swordfish*

Grilled Swordfish Steak Topped with a Flavorful Mixture of Artichoke Hearts,  
Tomatoes, Roasted Garlic and Olives  
Served with Cous Cous and Sautéed Baby Bok Choy

### *Seafood Linguini*

Tender Linguini Overflowing with Succulent Scallops, Shrimp, Lobster, Mussels,  
And Flakey Whitefish Tossed in with Buttery White Wine and Fresh Herb Sauce  
Served with Garlic Bread

### *Gnocchi Stuffed Butternut Squash*

A Roasted Butternut Squash Bowl Filled to the Brim with Savory Gnocchi  
Tossed in Sage and Brown Butter

## *Dessert Course*

Chocolate Decadence Cake  
Or  
Peppermint Cheesecake

\$64.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations