

STARTER

Cream of Wild Mushroom Soup

Roasted Quail on a Scallion Latke topped with a Cherry Zinfandel Sauce

OR

Roasted Gulf Oysters with Pancetta, Spinach, and Parmesan $_{\mbox{\scriptsize OR}}$

Winter Salad with Mixed Greens, Clementine Orange, Pomegranate Seeds, Crumbled Feta Cheese, Candied Pecans and Honey Mustard Vinaigrette

MAIN COURSE

Christmas Roast Duck Breast with Roasted Potatoes, Carrots, Parsnips, and a Cranberry Orange Glaze

OF

Roasted Prime Rib of Beef with Yukon Mashed Potatoes, Roasted Root Vegetables, and Au Jus

OR

Veracruz Style Red Snapper with Citrus Jasmine Rice, and Tuscan Sautéed Vegetables

OR

Fresh Lobster on Pappardelle Pasta and Julienne Zucchini with a Champagne Cream Sauce

DESSERT

Eggnog Crème Brûlée with Peppermint OR

Cranberry Almond Bread Pudding with Amaretto Sauce

Buche de Noel "Yule Log" Cake with Chantilly Cream

\$85 PER PERSON PLUS TAX & GRATUITY
CHILD MENU & VEGETARIAN
ACCOMODATIONS AVAILABLE

Christmas Décor & Music