



'TIS THE
SEASON

SUNDAY, DECEMBER 25
EDISON, CRAFT ALES + KITCHEN

FIRST COURSE

POTATO LEEK SOUP

Fennel compote, crispy jalapèno jam

SECOND COURSE

23OZ HERB MARINATED RIBEYE*

Buttermilk whipped potatoes, Lusty Monk mustard roasted
brussel sprouts, barbecue rub pork belly bits, smoked beef jus

DESSERT

MAPLE WHISKEY PUDDING CAKE

Blackberry compote, brown butter crumble, vanilla ice cream

ADULTS | \$85

CHILDREN 6 - 12 | \$30

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

