

Christmas Dinner

SOUP

(Choice of One)

BUTTERNUT SQUASH BISQUE
NUTMEG CREAM | CANDIED PEPITAS

WILD MUSHROOM SOUP
CHIVE | OYSTER MUSHROOM FRITTER

SALAD

(Choice of One)

BEET SALAD
AMARENA CHERRIES | BABY ARUGULA | CANDIED PECAN
VALDEON BLUE CHEESE | HONEY BALSAMIC

GRILLED FALL PEAR SALAD
FRISÉE | WILD ARUGULA | WARM BRIE | ORANGE SUPREMES
CINNAMON WALNUTS | CRISPY SERRANO | FIVE SPICE VINAIGRETTE

ENTRÉES

(Choice of One)

PRIME FILET MIGNON
WOOD FIRED FILET | HERB MASH | RIOJA REDUCTION

PAN SEARED DUCK BREAST
ROASTED FINGERLING POTATOES | ROOT VEGETABLE HASH | SHERRY GLACE

SEAFOOD GNOCCHI
LANGOSTINO | SHRIMP | SCALLOP | SEASONAL VEGETABLE
CHARDONNAY BUTTER SAUCE

DESSERT

(Choice of One)

CREMA CATALANA
VANILLA BEAN CRÈME BRÛLÉE

BREAD PUDDING
CAMEL | CRÈME ANGLAISE | VANILLA CUSTARD | PISTACHIO

CHOCOLATE BOMBA
SALTED CAMEL CREMA CATALANA

P R A D O

\$95 per adult | \$35 per child 6-12 | 5 & under are free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity