

# CAPRICCIO® GRILL

ITALIAN STEAKHOUSE™

## CHRISTMAS MENU 2022

12PM – 10PM

**\$75 PER PERSON**

*(sales tax and gratuities not included)*

### FIRST COURSE

*Enjoy the bountiful assortment the chefs have prepared for our soup and salad buffet including three hand crafted soups, breads, rolls, butter and local honey.*

*Composed Salads include Harvest Greens Salad, Classic Caesar Salad, Tomato Pesto Pasta Salad and Hand-Crafted Soups of Creamy Chicken and Italian Sausage, Seafood Chowder and Vegan White Bean.*

### MAIN COURSE

*choose one*

#### MAPLE HONEY BAKED HAM

*Macaroni Casserole, String Beans with Fried Onions, Mandarin Orange Glaze*

#### SEARED HALIBUT

*Goat Cheese Polenta, Herb Roasted Zucchini and Squash, Sweet Soy Sauce*

#### BONE-IN CHICKEN BREAST STUFFED WITH PORK TENDERLOIN

*Vivaldi Onion, Fennel Puree, Roasted Red Beets, Blackberry Au Jus*

#### COLORADO SPRING LAMB RAVIOLI

*Caramelized Pearl Onions, Sweetie Drop Red Peppers, Mint Au Jus*

#### EGGPLANT PARMESAN

*Buffalo Mozzarella, Steamed Broccolini, Marinara Sauce*

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### DESSERT COURSE

*choose one*

#### 'BUCHE DE NOEL'

*Chocolate Cocoa Nib Sponge,  
Hazelnut Mousseline, Pumpkin Latte Anglaise*

#### CRANBERRY BAVARIAN

*Vanilla Crème Center,  
Sable Cookie Toasted White Chocolate Sauce*

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm  
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.

Parties of eight or more will have a 20% service charge.