starters by the hearth

Baguette, Butter & Sea Salt Bruschetta, Apple, Walnut, Bleu Cheese, Elderberry Fire Cider Glaze Fresh Hearth Baked Pizzas

sides on ice

Oysters in the half Shell, Mignonette, Lemon

Ty Cobb Salad, Lemon Grass Chicken, Soy Egg, Crisp Romaine, Sweet Chili Ginger Dressing

Tossed Caesar Salad, Parmesan, Garlic Croutons, Lemon

Poached Shrimp Cocktail, Black Pepper Lime Cocktail Sauce

mains

Roast Rockefeller Oysters, Spinach, Bacon, Parmesan Cream, Lemon

Hoppin' Jon, Black Eyed Peas Stewed with Ham Hock, Broth and Herbs, Topped with Caramelized Onions & Andouille Sausage

Earthen Goodness Mushroom Risotto, Parmesan, Goat Cheese, Tulsi Pesto, Cider Gastrique

Loaded Twice Baked Potatoes

Sauteed Seasonal Vegetables

Duck Confit Casseoulet, Bacon, Sausage, Tomato, French Style Beans

Blackened Ribeye Steaks Matre D' Butter

Seared Scallops, Rosemary-Red Wine Butter, Seaweed Caviar

desserts

Triple Chocolate Cake with Cream

Christmas Pudding

\$80 - adults | \$25 - 12 to 4yrs | free under 3 yrs Gratuity & Tax Not Included

Reservations on Opentable or by Calling 800.574.2123 ext 209