MERRY Christmas

OPENING COURSE

Roasted Butternut Squash Soup

Brown butter, sage crème fraîche, and toasted pumpkin seeds

HOLIDAY SALAD COURSE

Red Wine-Poached Pear and Blue Cheese Salad

Mixed baby greens with red wine-poached pear, creamy blue cheese, candied pecans, dried cranberries, and maple-Dijon vinaigrette

SORBET

Chef's Choice Seasonal Sorbet

A Refreshing sorbet to Cleanse the Palate

MAIN COURSES (SELECT ONE)

Traditional Roast Turkey

Herb and sausage stuffing, garlic whipped Yukon Gold potatoes, maple-glazed carrots, roasted Brussels sprouts, buttered green beans, turkey gravy, and cranberry-orange compote

or

Certified Angus Beef Prime Rib

Garlic whipped Yukon Gold potatoes, Yorkshire pudding, seasonal vegetables, rosemary jus, and fresh horseradish

or

Seafood Risotto

Creamy Parmesan risotto with butter-poached lobster, seared scallops, jumbo shrimp, roasted cherry tomatoes, asparagus tips, lemon herb beurre blanc, and microherbs

or

Wild Mushroom and Truffle Ravioli

Wild mushrooms and baby spinach with Parmesan cream, crispy sage, shaved Grana Padano, and truffle oil

DESSERT (SELECT ONE)

Mini Yule Logs

Assorted Holiday Cakes

Christmas Cookies

Fresh Fruit Display

Harrison Bread Pudding with warm vanilla sauce

Freshly Brewed Coffee and Tea



$125 per guest