

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

CHRISTMAS MENU 2024

12PM – 10PM

\$80 PER PERSON

(sales tax and gratuities not included)

SALAD BAR

Enjoy the bountiful assortment the chefs have laid out on our soup and salad buffet and breads and rolls, butter and local honey

Composed Salads include:

Italian Romaine, Salami, Black Olives, Heirloom Tomato, Cucumber Ceviche, Marinated Shrimp, Calamari, Celery, Red Pepper Spinach, Red Onion, Dried Cranberries, Pecans, Carrots
Dressing Selections: Balsamic, Bleu Cheese, Italian and Ranch

SOUPS

Seafood Chowder, Tortellini, Italian Wedding

ENTRÉE

choose one

NEW YORK STRIP

Yukon Mashed Potatoes, Roasted Cauliflower, Baby Carrots, Red Wine Bordelaise Sauce

SEARED HALIBUT

Portabella Mushroom, Champagne Saffron Risotto, Brussel Sprouts, Braised Fennel Beurre Blanc

SEARED JOYCE FARMS BONE IN CHICKEN BREAST

Asparagus, Smoked Gouda Au Gratin Potatoes, Cranberry Sauce

LAMB RAGOUT

Rigatoni Pasta, Slow Roasted Lamb with Carrot, Onion, Celery, Garlic, Tomato, Chanterelle Mushroom, Demi-Glace

CREAMY TUSCAN GNOCCHI

Spinach, Sundried Tomato, Kalamata Olives, Marinated Artichokes

DESSERT COURSE

SANTA'S HOLIDAY TRIO

Maple Walnut Chocolate Pie, Pumpkin Spice Velvet Mandarin Vanilla Bavarian

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. REV 10.3.2024