

CAPRICCIO® GRILL

ITALIAN STEAKHOUSEsm

CHRISTMAS MENU 2023

12PM – 10PM

\$80 PER PERSON

(sales tax and gratuities not included)

FIRST COURSE

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:

Cucumber & Tomato, Field Greens, Cucumber, Carrots, Heirloom Tomatoes

Classic Waldorf

Traditional Caesar, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Cracked Black Pepper

Dressing Selections: Balsamic, Bleu Cheese, Italian and Ranch

SOUPS

Broccoli Cheese Soup, Seafood Chowder, Homestyle Chicken Noodle Soup

MAIN COURSE

choose one

CHRISTMAS HAM

Apple Cinnamon Glaze, Three Cheese Macaroni Casserole, Grilled Asparagus, Caramelized Pearl Onion and Carrots

BRAISED PORK TENDERLOIN CACCIATORE

Kalamata Olives, Garlic, Mushrooms, Roasted Red Peppers, Angel Hair Pasta with Marinara Sauce

OSSO BUCCO

Italian Polenta with Herbs, Broccolini, Red Wine Reduction

SEA BASS CAKES

Two Four Ounce Cakes, Tomato Pesto Risotto, Grilled Zucchini and Yellow Squash Whole Grain Mustard Sauce

FRIED HALF CHICKEN

Yukon Mashed Potatoes, Southern Green Beans with Bacon, Corn on the Cob, Spicy Pepper Gravy

DESSERT COURSE

choose one

PUMPKIN VELVET CAKE

Cream Cheese Crèmeux, Pecan Brittle, Honey Gastrique

EGGNOG CAKE TRIFLE

Spiced Cake, Eggnog Mousse, Toasted Marshmallow Fluff

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 11.27.23