



Christmas Dinner

\$48

First Course

CINNAMON-SPICED SWEET POTATO SOUP

GARNISHED WITH MAPLE CROUTONS

SPINACH AND PEAR SALAD

CREAMY POMEGRANATE DRESSING, TOASTED WALNUTS, AND FETA CHEESE

PANKO-CRUSTED CRAB CAKE BITES

2 CAKES SERVED WITH ROASTED RED PEPPER-CHIVE AIOLI

Second Course

SMOKED PRIME RIB

HERB WHIPPED MOUNTAIN ROOTS YUKON GOLD POTATOES, PAN ROASTED BRUSSEL SPROUTS, CREAMY HORSERADISH

RATATOUILLE STUFFED ACORN SQUASH

EGGPLANT, ZUCHINI, YELLOW SQUASH AND RED BELL PEPPERS STUFFED IN A LOCAL ROASTED ACORN SQUASH, SIDE OF MAPLE GLAZED SWEET POTATOES

SLOW ROASTED LAMB WITH MINT SAUCE

FIELD TO PLATE FINGERLING POTATOES AND SAUTEED SPINACH

CRAB STUFFED SALMON

SCOTTISH SALMON FILETS STUFFED WITH CREAM CHEESE AND CRAB MEAT, WILD RICE AND GRILLED ASPARAGUS

GLAZED CORNISH GAME HENS WITH CRANBERRY-RICE STUFFING

HERB WHIPPED MOUNTAIN ROOTS YUKON GOLD POTATOES, AND LEMON BUTTER BROCCOLI

Dessert Course

RASPBERRY AND COCONUT CREME BRULEE

RED VELVET CAKE WITH PEPPERMINT FROSTING

STICKY TOFFEE PUDDING

FOR RESERVATIONS PLEASE CALL
(970) 247-4431

