



# CHRISTMAS EVE

## 1ST

-choose one-

Lobster Two Ways

Vegetable Tempura with Ponzu

\*Meat & Cheese Board

## 2ND

-choose one-

Butternut Squash Bisque

Winter Green Salad w/ Pomegranate Vinaigrette

choose a course

### MEAT

\*Diver Scallops in Ham Hock  
Consommé  
Potato fondant, green pea puree,  
crackling

\*Cast Iron Pheasant  
White bean puree, house pork belly,  
charred broccolini, natural jus

\*Bison Tenderloin  
Root vegetable gratin, French beans  
and baby carrot rosemary demi-glace

### VEGETABLE

Blackened Cauliflower and Cheesy  
Heirloom Heritage Grits

Roasted Heritage Beets  
White bean puree, wild rice cake,  
pickled vegetables, pistou

Mushroom and Kale Risotto  
Butternut squash & crispy garlic

## 6TH

-choose one-

Chocolate Molten Cake  
with house made cinnamon bourbon ice cream

Christmas Crème Brûlée

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**\$125 PER PERSON**  
**with 3 wine pairing +\$35**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.