



Christmas Eve Menu

\$70 PER PERSON | 5:00pm - 9:00pm

AMUSE-BOUCHE

Pork Tenderloin Crostini

Cranberry-Pumpkin Seed Crostini, Whipped Chèvre,
Pork Tenderloin, Dijon Crème, Walnut-Cranberry Relish

Paired with Champagne Toast

COURSE ONE

Winter Wedge

Iceberg Lettuce, Pumppernickel Crumb, Candied Walnut,
Bacon, Balsamic Ranch

COURSE TWO

Squash & Apple Bisque

Granny Smith Apple & Butternut Squash, Pecorino Romano,
Warm Spices, Double Cream, Dry Sherry

COURSE THREE

Petite Filet & Colossal Shrimp

Angus Beef Tenderloin, Colossal Shrimp, Fondant Potato,
Creamed Spinach

COURSE FOUR

Choice Of:

Salted Caramel Sweet Potato Tart

Chocolate Pot De Crème