



Sample Christmas Dinner Menu

Starters

Delicata Winter Squash Soup

Granny Smith Apple Chutney, Roasted Pumpkin Seeds

Wild Boar & Pumpkin Raviolis

Topped with Toasted Pecans, Brown Butter and Served with a Petite Arugula Salad

House Cured Skuna Bay Gravlox Blinis

Traditional Russian Pancake with House Made Herbed Farmer's Cheese and Paddlefish Caviar

Harvest Mixed Green & Blood Orange Salad

Point Reyes Blue Cheese Crumble and Toasted Pumpkin Seeds with White Balsamic and Maple Vinaigrette

Entrees

Crispy Duck Confit

Mississippi Corn Bread Soufflé, Roasted Brussels Sprouts, Grilled Grapes and Toasted Pecans with an Apple and Gold Raisin Chutney

Venison Osso Buco

Sweet Potato and Baby Yukon Gratin served with Sautéed Spinach, Baby Kale and House Made Au Jus

Surf & Turf

Pan Seared Beef Tenderloin, Cream Cheese Stuffed and Prosciutto Wrapped Prawns, Roasted Sweet Potato Puree, Grilled Asparagus with a Nut Brown Ale Sauce

Grilled Beet & Cauliflower "Steak"

Black Barley and Faro Medley, Toasted Coriander, Micro Sorrel Greens and a Smoked Apple Bourbon Sauce

Desserts

Eggnog Bread Pudding

Brioche and Butter Croissant, Rum Raisins, Wild Currant Compote

Local Cover's Mile High Apple Pie

Scoop of Vanilla Ice Cream and Whipped Cream

Pumpkin Roulade

Toasted Pecans, Madagascar Vanilla Bean and Tart Cherry Whipped Cream

\$44 per person (children 2-12 half price, separate kids menu also available), tax and gratuity not included.

Dinner served from 2pm to 9pm.