



HAPPY HOLIDAYS



December 24th & 25th, 2025

SMALL PLATES

Lobster Bisque (GF) | 17

Sherry Cream | Tarragon

French Onion Tart | 15

Sweet Onion | Gruyere | Thyme

Bitter Greens Salad (GF) (V) | 15

Frisee | Endive | New Potato | Warm Mustard Vinaigrette

MAIN

Duck Breast (GF) (N) | 42

Braised Apple | Walnut | Parsnip Puree | Mulled Wine Jus

Prime Rib (GF) | 56

Creamed Spinach | Horseradish Potato Puree | Herb Jus

Mushroom Ravioli (V) | 34

Shaved Truffles | Soubise | Crispy Mushrooms

DESSERT

Yule Log | 14



FAMILY GATHERING

56 per person | Available for parties of 4 or more | Main Course & 3 Sides

FIRST

Bread Service

Assorted Bread | Maître D' Butter

SECOND

Duck Breast (GF) (N)

or

Prime Rib (GF)

or

Mushroom Ravioli (V)

SIDES

Horseradish Potato Puree (GF)

Creamed Spinach (GF)

Green Bean Casserole

Candied Yams

Mac & Cheese



(GF) Gluten Friendly (V) Vegetarian (Vg) Vegan (N) Contains Nuts

Please advise our associate if you have any food allergies or special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Local sales/health tax is already included. Parties of 6+ are subject to 20% gratuity, and we ask for single check consolidation.