





CHRISTMAS DINNER \$59 APPETIZER

BUTTERNUT SQUASH SOUP

Served with chives and pita croutons

PAN SEARED SEA SCALLOPS

Truffle spinach orzo, porcini sauce

LOBSTER SALAD

celery remoulade, red wine reduction

BABY KALE SALAD

Red apples, toasted almonds, feta cheese, lemon mustard dressing

Add shrimp \$4

MAIN COURSE

OVEN ROASTED CHICKEN

Stuffed with black truffle, ricotta cheese, spinach, garlic thyme sauce

GRILLED FILET MIGNON

Sauteed spinach, wild mushrooms ragout

PAN SEARED HALIBUT

Truffle English pea puree, lemon saffron sauce

DESSERTS

All desserts served with vanilla gelato

CHOCOLATE LAVA CAKE

WARM APPLE CRUMBLE

BUCHE DE NOEL

MERRY CHRISTMAS

December 24'th-25'th 12pm - 9pm



