



CHRISTMAS DINNER

125 PER PERSON | WINE PAIRING 65

FIRST COURSE

choose one

WILD MUSHROOM SOUP ^(V)

truffle croutons, morel mushrooms

La Follette, Pinot Noir, Los Primeros, Sonoma, California 2016

SHRIMP COCKTAIL ^(GF)

cocktail sauce, lemon

*Domaine des Deux Roches, Chardonnay, Bourgogne Blanc
Burgundy, France 2020*

MAIN COURSE

PRIME RIB ROAST *

roasted vegetables, yorkshire pudding,
horseradish, beef jus

*Post & Beam By Far Niente, Cabernet Sauvignon
Napa Valley, California 2020*

DESSERT

APPLE CRUMBLE CHEESECAKE

vanilla mascarpone cheesecake, caramelized apples,
salted caramel sauce, crumble topping

Kracher "Cuvée Beerenauslese", Burgenland, Austria 2017

*These items are served raw, contain raw ingredients, or are cooked to order.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov.

(V) VEGETARIAN | (GF) GLUTEN FREE

Before placing your order, please inform your server if a person in your party has a food allergy.