

CHRISTMAS DINNER

\$105 per Adult | \$55 per Child (5-12)

FIRST COURSE

Chef's Artisan Board to Share

Jamon Iberico, Genoa Salami, Spanish Chorizo, Smoked Gouda, Manchego Cranberry Wensleydale, Artisanal Breads, Marinated Olives, Fig Jam, Truffle Honey

SECOND COURSE

One Selection

Roasted Butternut Squash Soup

Caramelized Apples, Maple Crema, Winter Spiced Pepitas, Basil Oil

Seasonal Berries and Baby Green Salad

Burrata Mousse, Heirloom Tomatoes, Florida Citrus, Macerated Berries, Toasted Pecan, Pomegranate Balsamic Vinaigrette

ENTRÉE COURSE

One Selection

Pan Seared Branzino

Sunchoke Puree, Grilled Artichoke Hearts, Tomato Capers Caponata

Butter Poached Grilled Lamb Rack

Fuji apple and Potato Galette, Baby Carrots, Cipollini Onion Petals, Port Wine Deduction

DESSERT

Chocolate Lava Cake

Pistachio Ice Cream

Frosted Churros

Caramel & Chocolate Sauce

Allergy or dietary information is available upon request from your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, a 18% service charge will be added to your check.