



Christmas Eve Menu

Saturday, December 24th, 2016
Reservations from 5:30-9:30 pm

Choice of:

Blue Crab and Lobster Bisque

*Wagyu Beef and Black Truffle Ravioli
With Sautéed Spinach and Balsamic Reduction*

*Spinach and Frisee with Roasted Beets, Cherry Tomatoes, Radish,
Pecorino Cheese and House Vinaigrette*



Choice of:

*Grilled Filet Mignon, Black Peppercorn Cognac Sauce
Au Gratin Potatoes, Roasted Brussels Sprouts and Puree of Beets*

*Pan Roasted Medallions of Veal, Mushroom Sauce
Turnip and Yukon Gold Potato Mash and Sautéed Spinach*

*Herb Crusted Chilean Sea Bass, Grain Mustard Sauce
Rice Pilaf, Haricot Vert and Baby Carrots*

**Vegetarian option available upon request*



Choice of:

Chocolate Soufflé, Fresh Whipped Cream

Fresh Apple Strudel, Vanilla Cranberry Sauce and Vanilla Ice Cream

Yule Tide Log, Mocha Sauce



Hot Coffee or Hot Tea

The Charles Dickens Christmas Carolers entertain from 6:30-10 pm

\$95.00 per person
Not inclusive of tax or gratuity

Make your Reservations Early!
(818) 501-0202