



ICONIC  
LOCATIONS.  
PREMIER  
EVENTS.

# Holiday Dinner

## Sample Menu

### First Course

Burrata Cheese  
*roasted Shiitake mushrooms, chestnut salad, Sherry vinegar and fresh sage*

### Entrées

16 oz. Bone-In Filet  
*reduced fig veal demi-glace*

Roasted Rack of Lamb  
*roasted carrots, green beans, fingerling potatoes and lamb jus*

Scallops & Cider Braised Prime Beef  
*Oyster mushrooms, roasted butternut squash, spinach and bleu cheese fondue*

Free-Range Chicken  
*roasted breast, leg-thigh confit and natural jus*

### Family-Style Sides

Roasted Brussels Sprouts  
*bacon and caramelized onion*

Roasted Butternut Squash  
*spinach and bleu cheese fondue*

Creamy Potatoes Au Gratin  
*Parmesan, Mozzarella and white cheddar cheese*

### Dessert

Pineapple Upside-Down Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas