



CHRISTMAS EVE

3-Course Menu | \$65 per person
also available a la carte

First Course

Calamari and Capellini 16

Fried garlic, herb bread crumb, arrabbiata sauce

Entree

Pan Roasted Duck Breast* 38

*Veal demi glaze, honey glazed carrots,
pickled coriander seeds*

Dessert

Cheesecake 12

*Montenegro meringue, brown butter milk crumble,
warmed cherry sauce*

Cocktail Feature

16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Prices, selections, and availability is subject to change.