

CHRISTMAS 2024

Created by Chef Joshua Jones
In Room Dining

STARTERS

Choose one:

Butternut Squash Soup	15
Roasted butternut squash blended with coconut milk and topped with pepitas.	
Seafood Chowder	15
Salmon, Shrimp and clams in a creamy chowder with potatoes and vegetables.	
Watercress and Arugula Salad	15
Local watercress and arugula with toasted pistachio, dried cranberries, and fresh goat cheese tossed in a honey-balsamic dressing.	

ENTRÉE

Choose one:

Prime Rib	50
Coated in herbs and slow roasted served with garlic mashed potatoes and seasonal vegetables. Accompanied with horseradish sour cream and au jus.	
Honey Roasted Ham	50
Served with garlic mashed potatoes and seasonal vegetables.	
Shrimp and Scallop Linguini	50
Jumbo shrimp and seared scallops in a Meyer lemon white wine butter sauce with garlic, herbs and Roma tomatoes served on a bed of fresh-made linguini with garlic bread.	
Porcini and Portabella Mushroom Ravioli	50
Tossed in a sundried tomato and black truffle parmesan sauce.	

DESSERT

Choose one:

Eggnog Cheesecake	15
Served with fresh whipped cream and nutmeg.	
Chocolate Cake	15
Gluten free and served with fresh strawberries and dusted with powdered sugar.	
Mont Blanc Tartlet	15
Roasted chestnut and sweet cream whipped into little tartlets and served with fresh berries.	

Served from 4pm to 830pm
An 18% gratuity will be added to all orders.
~ No Substitutions please. ~