



# Christmas Menu

*served from 1pm to 10pm*

## Main Course

### PRIME RIB

rosemary au jus, tarragon horseradish cream, butternut squash hash, charred broccolini bourbon maple glaze

### KIDS CHRISTMAS PLATE

country ham, garlic mash potatoes, green beans

## Drink Features

### PEPPERMINT - TINI

vodka, creme de menthe, skim milk, simple syrup, candy cane rim 10

### HOMEMADE SPIKED EGGNOG 12

## Suggested Wine Pairings

*these wines have been chosen by our sommelier to pair well with your dinner*

### STORYPOINT CHARDONNAY

10 GLASS, 39 BOTTLE

*our smooth and aromatic Chardonnay was sourced from Sonoma County, Mendocino County and Lake County resulting in a luscious, silky wine. Storypoint Chardonnay embraces the variety's incredible fruit character with bright aromas and flavors and a rich palate.*

### PERRIN NATURE' CÔTES DU RHÔNE

11 GLASS, 42 BOTTLE

*characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.*

ADULTS 32

CHILDREN 15

Please "ALERT" your server if you have any food allergies.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. †Prices and menu items are subject to change.

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