



Christmas Specials

MONDAY, DECEMBER 24 • 3PM – 10PM
TUESDAY, DECEMBER 25 • 3PM – 9PM

APPETIZERS

LAMB TARTARE | 25

Dijon-Caper Aioli, Truffle Crème Fraîche, Pickled Mustard Seeds, Toast

ROASTED APPLE & GOAT CHEESE SALAD | 13

Baby Greens, Candied Pecans, Apple Chips, Cider Vinaigrette

ENTRÉES

OVEN ROASTED DUCK CONFIT | 37

Dried Cranberry-Cornbread Panzanella, Acorn Squash Purée,
Sweet Orange Vinaigrette

AGED & GRILLED VENISON TENDERLOIN | 47

Red Beet Crème, Couscous, Marcona Almonds, Braised Fennel, Balsamic Jus

DESSERT

TIRAMISU YULE LOG | 13

Espresso Chantilly, Toasted Meringue, Caramel

No substitutions. Must be 21 years old to consume alcohol. Tax & gratuity not included.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.