CHRISTMAS EVE & CHRISTMAS DAY

Plated Four-Course Celebration

DECEMBER 24 - 25, 2026 | 11AM - 8PM

STARTER PLATES

For the Table

Signature Orange Rolls
Sweet Orange Citrus Glaze

Smoked Trout Waldorf Salad on Endive
Smoked Trout | Apple | Celery | Grape
Candied Walnut | Waldorf Dressing | Endive

Whipped Triple-Cream Brie
Poached Pear | Port Reduction | Candied Walnut

Roasted Beet & Goat Cheese
Red & Gold Beets | Goat Cheese Mousse
Pistachio | Orange | Microgreens

Duck Confit Potato Bite
Duck Confit Rillette | Potato Giffret
Herbes de Provence | Fried Capers

Lobster & Shrimp Ceviche
Cucumber | Cilantro | Fresno Chili

SOUP & SALAD

Choice of One

Butternut Squash Bisque
Caesar Salad

ENTRÉE

Choice of One

Brown Sugar-Crusted Spiral Ham
Spiral-Sliced Ham | Brown Sugar-Bourbon Glaze
Smoked Gouda Au Gratin Potatoes
Haricots Verts | Roasted Baby Carrots
Whole-Grain Mustard Jus

Salmon Oscar
Dungeness Crab-Stuffed Troll King Salmon
Potato Hash | Poached Egg

Hot Rock Filet Mignon
Grilled Center-Cut Angus Filet
Cremini Mushrooms | Roasted Red Potatoes
Roasted Baby Carrots
Horseradish Cream | Rosemary Au Jus

Wild Mushroom Risotto
Wild Mushrooms | Arborio Rice
Parmigiano-Reggiano | Fresh Herbs

Beverly's Chicken & Waffles
Buttermilk-Brined Fried Chicken | Belgian Waffle
Maple-Bourbon Syrup | Whipped Honey Butter

Slow-Roasted Prime Rib
10 oz Angus Prime Rib
Yukon Gold Mashed Potatoes
Roasted Baby Carrots | Horseradish Cream
Rosemary Au Jus

Snake River Farms Tomahawk Ribeye
40oz Dry Aged Feddersen Ranch | Black Garlic Demi-Glace | Red Chimichurri | Bearnaise | Alder Smoked Sea Salt | Truffle Salt +$95

Snake River Farms New York Striploin
14 oz Center Cut Striploin | Asparagus | Roasted Red Potatoes | Wild Mushroom | Black Garlic Demi-Glace +$55

DESSERT

For the Table

Our Pastry Chef's Christmas Trio, Presented for the Table
Crème Brûlée | Chocolate Tart | Eggnog Tres Leches

TAKE CHRISTMAS HOME

Add a Brown Sugar & Bourbon-Glazed Spiral Ham Dinner Packaged to Enjoy at Home. +$10*

**Available while quantities remain*

$80* PER GUEST

*Pricing not inclusive of applicable sales tax & gratuity

RESERVATIONS