

Christmas Eve

DINNER MENU

Appetizers

SHRIMP COCKTAIL

*Citrus Poached Shrimp, Cocktail Sauce, Avocado Relish,
Crispy Onions, Lemon*
20

AHI TUNA TARTAR

*Ahi Tuna, Cucumber, Avocado, Edamame, Sweet Chili Sauce, Daikon Sprouts,
Spicy Aioli, Sesame Seeds, Wonton Chips*
18

NEW ENGLAND CLAM CHOWDER

Oyster Crackers, Parsley
CUP 12 | BOWL 14

CRAB & MEYER LEMON RAVIOLI

Fresh Winter Truffle, Parsley Oil, Roasted Garlic Cream Sauce
20

ARTISAN CHEESE PLATE

*Seasonal Cheeses, Fennel Salami, Fresh Fruit, Orange Marmalade,
Honey, Toasted Baguette*
26

Salads

MIXED GREENS SALAD

*Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Carrots,
Aged Balsamic Vinaigrette*
18

CAESAR SALAD

*Red & Green Romaine, Focaccia Croutons, 26 Month Aged Parmesan Cheese,
Classic Caesar Dressing*
19

SPINACH SALAD

*Baby Spinach, Roasted Red Beets, Dried Cranberries, Goat Cheese Crumbles,
Candied Walnuts, Tangerine Vinaigrette*
18

Entrees

FILET

*Grilled Filet, Yukon Gold Whipped Potatoes, Grilled Asparagus,
Choice of: Béarnaise Sauce or Red Wine Reduction*
62

COLORADO LAMB CHOPS

*Roasted 1/2 Rack of Lamb, Cheese & Potato Gratin, Roasted Heirloom Carrots,
Rosemary Lamb Jus*
62

BLACKEN SWORDFISH

*Grilled Swordfish, Mustard Greens, Bell Peppers, Corn, Celery,
Cajun Dirty Rice, Shrimp Etouffee Sauce*
48

ATLANTIC SALMON

*Pan Seared Salmon, Roasted Fingerling Potatoes, Roasted Cherry Tomatoes,
Fennel, Shallots, Garlic & Herb Beurre Blanc*
48

WHISKY BRINED PORK

*Grilled Pork Chop, Brussel Sprouts, Granny Smith Apples, Roasted Sweet
Potatoes, Dijon Maple Pork Sauce*
48

BRICK CHICKEN

*Pan Roasted Chicken, Cannellini Beans, Bacon, Tuscan Kale,
Sun Gold Tomatoes, 25 Year Balsamic, Lemon Garlic Chicken Jus*
44

Desserts

PEAR & DARK CHOCOLATE

CRÈME BRULEE

*Baby Pear, Valrhona Dark Chocolate,
Lemon, Hazelnut Biscotti*

14

WARM CHOCOLATE GANACHE TART

*Warm Milk Chocolate Ganache, Pecans, Orange
Whipped Cream, Vanilla Crème Anglaise*

14

APPLE COBBLER

*Cinnamon Spiced Granny Smith Apples,
Bourbon Caramel Sauce,
Vanilla Bean Ice Cream*

14

MEYER LEMON & RASPBERRY TART

*Lemon Curd, Fresh Raspberries, Almonds,
Salted Chocolate Cookie Crumble*

14

Featured Wines & Sparkling

ROMBAUER CARNEROS | NAPA | 19 / 78

FERRARI-CARANO RESERVE | NAPA VALLEY CARNEROS | 80

CROSSINGS | MARLBOROUGH | SAUVIGNON BLANC | 45

KIM CRAWFORD | MARLBOROUGH | 50

TAIT | THE BALL BUSTER | BAROSSA VALLEY | SYRAH | 16 / 60

LA CREMA | WILLAMETTE VALLEY | PINOT NOIR | 14 / 55

QUILT | NAPA VALLEY | 25 / 99

FREI BROTHERS RESERVE | ALEXANDER VALLEY, SONOMA | 17 / 62

CAYMUS | FAIRFIELD, NAPA VALLEY | 1 LITER | 190

CHATEAU LASSEGUE | BORDEAUX | SAINT-EMILION, FR | 98

SILVER OAK | ALEXANDER VALLEY, CA | 2018 | 30 / 135

JUSTIN | PASO RABLES, CA | 2021 | 19 / 70

Handcrafted Cocktails

17

PASSION PETAL MARTINI

*Tito's Vodka, Passion Fruit, Simple
Syrup, Fresh Lemon Juice, Orange*

TEE-THYME

*Hendricks Gin, Blood Orange,
Club Soda, Thyme, Orange*

BLOSSOM OLD FASHIONED

*Bulleit Rye Whiskey, St. Germain,
Bitters, Orange, Cherry*

SPRING FLING

*Bacardi Rum, Fresh Grapefruit Juice,
Simple Syrup, Rosemary, Grapefruit*

MANGO TANGO RITA

*Casamigos Blanco Tequila, Mango,
Fresh Lime Juice, Simple Syrup,
Cointreau, Lime*

ORANGE FIZZ

*Tito's Vodka, Prosecco, St. Germain,
Bitters, Fresh Orange Juice, Orange*

Champagne Cocktails

17

APERITIVO SPRITZ

Aperol, Sparkling Water, Champagne

KIR ROYALE

Champagne, Chambord, Lemon Twist

After Dinner Drinks

17

ESPRESSO "O" TINI

Tito's Vodka, Bailey's, Frangelico, Kahlua, Crème de Cocoa, Espresso

IRISH COFFEE

Jameson Irish Whiskey, Brown Sugar, Coffee, Whipped Cream