



CHRISTMAS EVE MENU

STARTER

Shrimp & Grits*

Pimento Cheese Grits, Creole Sauce, Chive Oil

MAIN COURSE

choose one

Seared Halibut*

Saffron Celeriac Purée, Carrot, Roasted Tomato, Dill Chimichurri

8oz Grilled Filet Mignon*

Potato Purée, Asparagus, Cipollini Onion, Cabernet Demi-Glace

Seared Bone-In Chicken Breast*

Sweet Potato Fondant, Charred Broccolini, Mushroom Au Jus

DESSERT

Chocolate Hazelnut Cake

Chantilly Crème, Hazelnut Crumbles



*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Separate check requests available for parties of eight or less. Parties of eight or more will have an automatic 21% gratuity applied.





VEGETARIAN & VEGAN CHRISTMAS EVE MENU

STARTER

Roasted Carrot Soup
Coconut Cream, Chili Oil

MAIN COURSE

Vegan Lasagna
Eggplant, Squash, Zucchini, Chickpea Purée
Arugula, Tomato Sauce

DESSERT

Vegan Banana Pistachio Cake
Chantilly Crème



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