

HAPPY HOLIDAYS!

FIRST COURSE:

Organic Farm Squash Soup
Topped w/ Corn Bread Crouton, Chili Oil, Crema.
(GF/DF/Vegan Without Toppings.)

SECOND COURSE:

Smoked Prime Rib* w/ Garlic Mashed Potatoes, Roasted Farm
Vegetables & Homemade Horseradish Sauce. Served w/ Amaltheia
Garlic + Chive Chèvre Cheese, Minced Parsley & Thyme.

(Vegetarian Option: Local Mushroom Risotto
w/ Roasted Farm Vegetables.)

THIRD COURSE:

Apple Pumpkin Strudel
(Vegetarian/DF/GF Option: Pumpkin Mousse)

Kids Menu Option: Grilled Chicken, Mashed Potatoes & Carrots.

please note: if you did not note dietary restrictions, vegetarian option or kids menu upon making the reservation, we will do our best to accommodate last minute requests. please let your server know as soon as possible. thank you!

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.
Parties of 6 or more will incur a 20% gratuity. 12.17.23