

# CHRISTMAS DINNER 2023

Monday, December 25th

5:00pm - 6:30pm

Adults \$32.99

Children 12 and under \$19.99

Toddlers 4 and under free

## Winter Salad

A blend of heritage greens, thinly sliced fennel, fresh orange segments, and candied walnuts, topped with creamy goat cheese, and drizzled with a light cider vinaigrette.

## Classic Caesar Salad

Crisp romaine lettuce, golden croutons, shaved Parmesan cheese, all tossed in a rich, creamy Caesar dressing.

## Herb Roasted Turkey

Slow-roasted, herb-brined turkey, cooked to perfection, offering a moist and flavorful centerpiece.

## Traditional Sage Stuffing

A savory combination of buttery crisp croutons, fragrant sage, celery, and onion, embodying the essence of the holidays.

## Boursin Mashed Potatoes

Smooth and creamy mashed Yukon gold potatoes infused with rich, herbed Boursin cheese for a luxurious twist.

## Brussel Sprouts

Oven-roasted Brussel sprouts paired with crispy bacon, crispy onions, and Parmesan cheese for a delightful crunch.

## Sweet Potato Casserole

A comforting dish of baked sweet potato puree topped with a golden layer of toasted marshmallows.

## Gravy

A rich, homemade turkey gravy flavored with onion, thyme, and sage, the perfect accompaniment to your meal.

Assorted Warm Rolls & Cranberry Sauce: Freshly baked rolls served alongside a tangy, sweet cranberry sauce.

Dessert

## Chef's Sweets and Treats

A decadent selection of the chef's festive desserts, served with your choice of coffee, tea, or hot chocolate.