

Christmas Day 2017

Join us for what will sure to be the highlight of your Christmas Celebration.
Three course dining experience with a Chef inspired Prix-Fixe Menu.

Choice of one item per course

First Course

Roasted Beet Salad ~ Mushroom Bisque with fresh Herbs & Truffle Oil ~ David's Signature
Crab Bisque ~Shrimp Cocktail~

Second Course

Sliced Baked Ham Steak with Classic Gravy
Roasted Filet Mignon with a Maple Bourdon Demi Glaze
Pan Seared Chilean Sea Bass finished with Lemon Thyme Beurre Blanc
Twin 4oz Lobster tails served with drawn Butter & Lemon
Caramelized Winter Roasted Vegetables over Pappardelle Pasta finished with a
Nutmeg & Cinnamon Cream Sauce

***All served with Sweet Potato Soufflé, Twice Baked Potatoes,
Green Bean Casserole and Grilled Asparagus topped with Hollandaise.***

Third Course

Classic Pecan Pie ~ Red Velvet Cake ~ Salted Carmel Cheesecake
~ Vanilla Ice Cream with Chocolate Ganache

79.95 plus tax & 20% Gratuity