

## *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***