



# Christmas Eve Dinner



Tuesday, December 24<sup>th</sup>, 2019

Reservations starting at 5:30 PM

Choice of:

**Blue Crab and Lobster Bisque**

**Wagyu Beef, Black Truffle and Mushroom Ravioli with Truffle Cream Sauce**

**Assorted Greens with Orange Segments, Dried Cranberries,  
Candied Walnuts, Chèvre Goat Cheese and House Vinaigrette**



Choice of:

**Grilled Filet Mignon**

**Garlic Mustard Sauce, Pommes Pont Neuf, Sautéed Spinach and Beet Puree**

**Veal Piccata**

**Mashed Potatoes, Steamed Asparagus and Tomato Provencal**

**Sautéed New Zealand John Dory**

**Dill Cream Sauce with Bay Shrimp, Mixed Rice, Haricot Vert and Baby Carrots**

**\*Vegetarian option available upon request**



Choice of:

**Crème Brulee**

**Chocolate Soufflé, Fresh Whipped Cream**

**Fresh Apple Strudel, Vanilla Rum Sauce**



**Hot Coffee or Hot Tea**

*The Charles Dickens Christmas Carolers entertain from 6:30-10 pm*

\$105.00 per person

Not inclusive of tax or gratuity

**Make your Reservations Early!**

(818) 501-0202