

Christmas

MENU

\$59.99 / person

Plus, applicable tax and gratuity. In effect until January 31, 2026.

Gluten-friendly, dairy-free and vegan options available upon request. Minimum order of 20.

Dinner rolls with whipped herb butter.

Roasted golden and red beets tossed with feta, walnuts, and honey balsamic dressing.

Arugula, spinach, and radicchio with candied pecans, goat cheese,
and pomegranate seeds in a citrus vinaigrette.

Roast turkey seasoned with rosemary, thyme, sage, and garlic, slow roasted to golden
perfection, and served with classic pan gravy.

Butternut squash ravioli with brown butter & sage (vegetarian).

Creamy mashed potatoes with butter, roasted garlic and fresh herbs.

Roasted carrots, parsnips, and sweet potatoes tossed in a maple glaze.

Traditional aromatic sage, onion, and celery bread stuffing.

Zesty and slightly sweet cranberry orange relish.

Creamy eggnog cheesecake on a graham cracker crust, topped with
nutmeg and whipped cream.

Chef's selection of Christmas cookies.

Ice water, freshly brewed North Roast coffee, and 4 O'Clock organic fairtrade tea.

