

SEASONS IN THE PARK

Happy Holidays

DECEMBER 25

\$109 per person plus taxes and gratuities

Amuse Bouche

Lobster Cake
truffle aioli

Starter a choice of

Butternut Squash Soup
crème fraîche, thyme

Harvest Salad

*roasted beets, apple, mixed greens, dried cranberries,
goat's cheese, honey mustard dressing*

Seasons Mushrooms

crab, shrimp, cream cheese

Beef Carpaccio

*grass-fed tenderloin, truffle aioli, shaved parmesan,
arugula, capers, lemon*

Palate Cleanser

Pear Sorbet

Entree a choice of

Oven Roasted Turkey

*garlic mashed potatoes, honey glazed carrots, brussels sprouts,
herb stuffing, classic gravy, orange cranberry sauce*

Prime Rib

*garlic mashed potatoes, honey glazed carrots, brussels sprouts,
dijon mustard, Yorkshire pudding, horseradish, demi-glace*

Ponzu Marinated Sablefish

dungeness crab arancini, garden vegetables

Butternut Squash Ravioli

*truffle, white wine cream sauce, grape tomatoes,
arugula, grana padano, pumpkin seeds*

Dessert a choice of

Pumpkin Bread Pudding

caramel sauce

Chocolate Truffle Cake

chocolate ganache, raspberry purée