

Dickens Dinner

December 23, 2017

FIRST COURSE

Lobster Bisque Soup

Chateau Bonnet Entre-Deus-Mers, Bordeaux White Blend

SECOND COURSE

Butter Lettuce, Apples, Walnuts and Pommegranate

Coppola Sofia Sparkling Rose

INTERMEZZO

Cranberry and Orange Thyme Sorbet

MAIN COURSE

Prime Rib with Horseradish Cream, Yorkshire Pudding, Glazed Carrots & Duchess Potatoes

M. Chapoutier Luberon La Ciboise Rouge Rhone Blend

DESSERT

English Christmas Trifle

Antinori Vin Santo

Five Course Prix Fixe \$75 Children 12 and under \$55.
Wine Flight \$45

