Dickens Dinner
McCloud Hotel

FIRST COURSE

Lobster Bisque Soup
Wine pairing: Moet Champagne

"...there is nothing in the world so irresistibly contagious as laughter and good-humor." A Christmas Carol

SECOND COURSE

Butter Lettuce, Apples, Walnuts and Pomegranate
Wine Pairing: Kim Crawford Sauvignon Blanc

"...I have always thought of Christmas time...as a good time: a kind, forgiving, charitable pleasant time..." A Christmas Carol

INTERMEZZO

Cranberry and Orange Citrus Thyme Sorbet

MAIN COURSE

Prime Rib with Horseradish Cream, Yorkshire Pudding, Glazed Carrots & Duchess Potatoes
Wine Pairing: M. Chapoutier Luberon La Ciboise Rouge Rhone Blend

"I will honor Christmas in my heart, and try to keep it all the year." A Christmas Carol

DESSERT

English Christmas Trifle
Wine pairing: Antinori Vin Santo

"God bless us, every one!" A Christmas Carol

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