

SEASONS IN THE PARK

Happy Holidays

DECEMBER 25

\$115 per person plus taxes and gratuities

Amuse-Bouche

Lobster Cake

lemon tarragon aioli, microgreens

Starter a choice of

Butternut Squash Soup

crème fraîche, thyme

Harvest Salad

*roasted beets, maple-glazed yams, baby kale, brussels sprouts,
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

Mandarin Sorbet

Entrée 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*

Seafood Trio

*ponzu-marinated sablefish, garlic prawns, Dungeness crab arancini,
garden vegetables*

Wild Mushroom Ravioli

*truffle, white wine cream sauce, grape tomatoes,
arugula, Grana Padano, pine nuts*

Dessert a choice of

Pumpkin Bread Pudding

cinnamon Chantilly, caramel sauce

Chocolate Truffle Cake

chocolate ganache, raspberry coulis