



CHRISTMAS EVE

DECEMBER 24TH

Menu

DINNER 4 PM TO 8 PM | LAST SEATING AT 7:30 PM

Starters

-Choice of One-

Crispy Brussel Sprouts with Spicy Honey Bacon

2023 Newsome Harlow Chenin Blanc

Smoked Salmon Bruschetta with Whipped Feta, Capers, Lemon, Balsamic Glaze

2022 White Rabbit Riesling

Soup or Salad

-Choice of One-

Roasted Acorn Squash & Sweet Potato Soup, Squash Chips & Pepitas

2022 Jazz Cellars Viognier

Endive Salad with Pomegranate and Goat Cheese

2023 Jana Barbera Rosé

Mains

Served with Haricot Vert Green Beans & Smashed Yukon Gold Potatoes

-Choice of One-

Garlic Herb Prime Rib with Au Jus and Creamy Horseradish \$68

2022 Quilt Cabernet Sauvignon

Local Caught, Lightly Blackened Halibut, Avocado Chimichurri \$68

2022 Morgan Pinot Noir

Pancetta Wrapped Mary's Chicken with Sherry Cream Sauce \$58

2019 McIntyre Merlot

Grilled Polenta with Portobello Mushrooms, Sundried Tomatoes and Mozzarella \$58

2021 Peppoli Chianti Classico

Sweets

-Choice of One-

Chocolate Marquise with Raspberry Sauce

2019 Wilderotter Petite Sirah

Mary's House Made Carrot Cake

NV Veuve de Vernay

Wine Pairings \$28

includes all 4 wines

Member Discount Applies

Reservations Required: 209.729.8181



Live **MUSIC**

Featuring

THE HENDERSONS

