



Christmas Eve

DINNER MENU

FIRST COURSE

Select One

Charcuterie Plate

Assorted Cured Meats, Cheeses, Crackers

Maple Bacon Brussels Sprouts

Parmesan, Mixed Greens, Apple Vinaigrette

Harvest Flatbread

House-made Goat Cheese Spread, Caramelized Onions, Roasted Butternut Squash, Arugula, Lemon Sicilian Oil, Balsamic Glaze, Grilled Naan

Soup

Rosa's Award-Winning Pork Green Chili or Butternut Squash Bisque

Apple Walnut Salad

Kale, Mixed Greens, Cranberries, Cherries, Feta, Balsamic Vinaigrette

MAIN OFFERINGS

Select One Protein and Two Sides

Cherry Glazed Ham

Vegetable Linguine

Asparagus, Sun-Dried Tomatoes, Mushrooms, Squash, White Wine Sauce

Slow-Roasted Pot Roast

Seared Halibut

Rosemary Beurre Blanc

SIDES

Pomegranate Glazed Carrots

Creamed Corn

Green Beans Almondine

Garlic Herb Mashed Potatoes

Sweet Bourbon Mash

DESSERTS

Select One

Bread Pudding

Spiced Myers Rum Caramel Sauce

Chocolate Truffles

Chocolate-Dipped Fresh Strawberries, Raspberry drizzle, Dusted with Cocoa

Beignets

Cinnamon Sugar, Apple Compote

\$49.99 Per Person