

TREE LIGHTING FEATURES

NOVEMBER 22 - 24

STUFFED POTATO SKINS | 24

braised lamb, toum sauce, chimichurri, pomegranate



FENNEL SAFFRON MUSSELS | 21

PEI mussels, white wine saffron sauce, garlic and chives with toasted bread



CHICKEN PORCINI PASTA | 29

roasted garlic chicken breast, creamy mushroom bechamel sauce, fresh chive



TUNA TARTARE | 21

tomato dressing, balsamic pearls, chopped basil, tomato powder, roasted bread

COCKTAILS

BLUE STARRY NIGHT | 14

(mocktail version available | 10)

Beefeater Gin, Blue Curacao, lemon, prosecco, soda

CINNAMON SPICED CHEER | 14

Smirnoff Vodka, Kahlua, espresso, cinnamon, cream

JINGLE BELL | 15

Captain Morgan Spiced Rum, cranberry, apple cider, lemon

PRICING EXCLUDES TAXES, RA FEES, & GRATUITY
PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS