

Celebrate the HOLIDAYS.

FIRST COURSE

choose one

MUSHROOM BISQUE *gf*

roasted harper mushrooms, crème fraîche, crispy mushrooms

WINTER FIELD GREENS *gf n*

baby field greens, goat cheese, pickled cranberry,
candied pecan, mulled wine vinaigrette

ARANCINI

brie, parmesan, mushroom bolognese, crispy basil

SECOND COURSE

choose one

BEEF WELLINGTON*

whipped yukon, broccolini, truffle demi-glace

CRISPY TOFU *gf vg df*

roasted harper mountain mushrooms,
butternut squash mash, red pepper gel

SMOKED DUCK* *gf*

spiced sweet potato, broccolini, port poached pear

CHILEAN SEA BASS *gf*

citrus beurre blanc, brussels sprouts,
parsnip purée, baby carrots

FEAST OF SEVEN FISHES*

lobster broth, shrimp, mussels, sea bass, littleneck clams,
crab, grey sole, grilled ciabatta

THIRD COURSE

choose one

EGGNOG CRÈME BRÛLÉE *gf*

spiced apples, brown butter crumble

CHOCOLATE CREAM TART

orange whipped cream, drunken cherries

FIG BAR *n*

candied marcona almonds, balsamic fig compote

ADULTS | 110 THREE-COURSE DINNER

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

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GROVE PARK INN