



Happy Holidays!

Served Christmas Eve and Christmas Day noon-8pm

along with our Winter dinner menu

Prime Rib

painted hills ribeye, yukon gold potato purée, roasted brussels sprouts, truffled jus, horseradish cream 42.

Cioppino

seafood stew, mussels, clams, rock shrimp, fennel, fregola, san marzano tomato, saffron broth, gremolata toast 28.

Panettone Bread Pudding

classic italian sweet bread, salted caramel gelato 9.

Torta di Formaggio

pumpkin cheesecake, pecan crumble, cranberry jam 9.

Chef zachery walrath