

# **Christmas**

## **December 25, 2021**

### **First Course**

Asparagus, Focaccia, Prosciutto, King Oyster Mushroom Aioli, Shaved Parmigiano Reggiano  
205 calories | 16g fat

### **Second Course**

Roasted Beetroot, Banyul Vinegar, Garden Greens, House Made Cream Cheese, Turnip Flakes, Dill Oil  
185 calories | 17g fat | GF

### **Third Course**

Select One of the Following:

Seared Scallops, Butternut Squash Puree, Caramelized Sunchokes,  
Fennel, Brown Butter, Roasted Acorns  
410 calories | 22g fat | GF

Bavette Steak, Sweet Potato Pave, Black Garlic, Texas Pecan  
525 calories | 26g fat | GF

Riso Venere, Caramelized Onion, Lobster, Vermouth  
420 calories | 24g fat | GF

### **Dessert Course**

Gianduja Chocolate Marquise, Cocoa Nibb Streusel, Dulce de Leche, Vanilla Cremeux  
267 calories | 12g fat

### **Gourmet Coffee service in the Lake Kitchen**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have food allergies or special dietary requests, please notify your server before ordering or ask to speak with the Chef.