



CRYSTAL

TAVERN

+ 3 COURSES +

AMUSE

Fried Mackerel

oyster mayo | pickled cucumber

APPETIZER

Pheasant Veloute

root vegetables | barley

or

House-Cured Salmon

black radish | salmon roe

ENTRÉE

Rib Roast

parsnips | natural jus

or

Ocean Trout

swiss chard | rosemary crumble

DESSERT

Eggnog Panna Cotta

salted caramel | hazelnuts

or

Warm Apple Crumble

toasted oats | fresh crème

Sunday, December 24th & Monday, December 25th — 5:00pm – 10:00pm
\$69 per person + tax & gratuity | Wine pairing — \$29+ tax & gratuity
Reservations are required, please call 877.447.8613. Space is limited.
