

Arthur's Terrace

Christmas Menu

Saturday, December 25th, 11:30 a.m. – 4:00 p.m.

Starters

Brussels Sprout Salad – farmers cheese, citrus segments, pecans, pomegranate vinaigrette | \$9

Roasted Beet Salad – arugula, charred red onion, feta cheese, champagne vinaigrette | \$10

Pumpkin Soup – cinnamon crème fraiche | \$6

Oysters on the Half Shell (4) – cocktail sauce, lemon, horseradish | \$16

Butternut Squash Gratin – caramelized shallot, ricotta, balsamic glaze, petite greens | \$11

Entrées

Rack of Lamb – roasted apples, potato gratin, asparagus, fig demi-glace | \$32

Roasted Root Vegetable Napoleon – creamy parmesan polenta, fried spinach, apple reduction | \$19

Slow Roasted Filet of Beef – glazed cipollini onion, corn pudding, mushroom demi-glace | \$35

Pan Roasted Prawns – nettle butter, romesco sauce, charred lime, fried smashed potatoes | \$30

Mediterranean Chicken Kabob – toasted pine nut, buttered dates, whipped feta, couscous salad | \$22

Desserts

Gâteau à la Crème – citrus, toasted almond, orange glaze | \$9

Crème de Menthe N.Y. Cheesecake – peppermint crunch, crème anglaise, candied mint | \$9

Panettone Pain Perdu – apple, dates, honey, vanilla ice cream | \$9

Bûche de Noël – whipped cream, white chocolate shavings | \$9

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

20% gratuity added to parties of 7 or more

Not available for room service