

MARISOL CHRISTMAS DINNER

Starters

Salmon Bisque 16

leeks, tomato, chives, dill lime crema,
dinner roll

Poached Pear and Spinach Salad 18

cumin vinaigrette, poached pear,
candied pecan, goat cheese, spinach

Caesar Salad 15

parmesan, cherry tomatoes,
garlic croutons, caperberries,
lemon wedges, caesar dressing

Entree

Stuffed Portobello Mushroom 17

roasted chestnuts, apple stuffing

Seared Salmon 40

cranberry, wild rice pilaf, roasted
butternut squash, brussel sprouts

Prime Rib 48

creamy garlic mashed potatoes, bacon
garlic green beans, cherry demi-glace

Roasted Airline Chicken Breast 38

creamy garlic mashed potatoes, creamy
wild mushroom sauce, roasted butternut
squash, brussel sprouts, crispy shallots

Stuffed Pork Tenderloin 42

mushrooms, roasted chestnuts, apple,
creamy wild mushroom sauce, bacon
garlic green beans, cranberry wild rice
pilaf

Roasted Curry Cauliflower Steak 36

roasted red bell pepper coulis, blistered
cherry tomatoes, coconut creamed
spinach, slivered almonds

Dessert

**Trio of Tiramisu Tartelette, Strawberry
Cheesecake and Caramel Apple Creme**

Puff 14

Menu Created by Executive Chef Ashley Black
join us for Christmas Dinner 12.25 from 12-6pm
to reserve please call 805.773.5000