

**SUN MOUNTAIN LODGE**
a resort for all seasons

CHRISTMAS DINNER

STARTER SELECTIONS

Blood Orange

Shaved Fennel | Arugula | Pistachios | Extra Virgin Olive Oil

~or~

Crab Bisque

ENTRÉE SELECTIONS

Smoked Duck

Brussels Sprouts | Potato Hash | Cranberry-Orange Vinaigrette

Roasted Eye of Ribeye

Mashed Potatoes | Roasted Root Vegetables | Black Garlic Demi Glace

DESSERT

Peppermint Cheesecake

dark chocolate drizzle

***Vegan and vegetarian options
are available upon request.***

\$75 per person + gratuity & tax.

Reservations required.

Please call the Dining Room direct at (509) 996-4707.

Executive Chef Tyler Krost ~ Pastry Chef Samantha Huntsman

