

# CHRISTMAS EVE DINNER



## STARTER SELECTIONS

### **Chicken Curry Soup**

*House Specialty | Wild Rice | Toasted Almonds | Lime  
Pineapple Currant Chutney*

~or~

### **Poached Pears**

*Coppa | Arugula | Sunny Pine Farm Goat Cheese | Balsamic Dressing*

## ENTRÉE SELECTIONS

### **Cabernet Braised Short Ribs**

*Mashed Potatoes | Baby Carrots*

### **Pheasant Breast**

*Butternut Squash | Baby Kale | Maple Glaze*

### **Scallop Risotto**

*Seared Scallop | Arugula | Lemon Squid Ink Aioli*

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

## DESSERT

### **Gingerbread Cake**

*Bourbon Egnog Cream*

*\$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*