

GRAY & DUDLEY

EST. DINING AND DRINKS 1900

3 Course Traditional Christmas Dinner
\$60 per person

**Does not include tax and gratuity*

Starters

BUTTERNUT SQUASH BISQUE

Saba, brown butter croutons, pumpkin seed pistou

WINTER KALE SALAD

Heritage baby beets, chevre, pomegranate, walnuts

CALABRIAN GOAT CHEESE BRUSCHETTA

Tomatoes, pepper agrodolce, basil

Mains

BRAISED SHORT RIBS

Celery root purée, rainbow carrots, ciopollini onion, red wine demi

GLAZED HAM

Sweet potato casserole, broccolini, cornbread dressing, red eye gravy

WILD MUSHROOM RISOTTO

Aged parmesan, fennel confit, chestnuts

Dessert

APPLE-PEAR CRUMBLE

Bourbon crème anglaise

PUMPKIN TART

Vanilla whipped cream,
candied pecans

MAPLE-PECAN COOKIE

Ginger ice cream

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. Please inform your server of any allergies before ordering.