

Christmas

\$62++ PER PERSON | SELECT ONE ITEM FROM EACH CATEGORY

Appetizers

TUNA TARTARE NACHOS

crispy wontons, avocado crema, sesame-soy glaze

GOAT CHEESE & BRÛLÉED FIG SALAD VG GF

pickled watermelon radish, green grapes, champagne vinaigrette

BOURBON & BROWN SUGAR MEATBALL SKEWERS

served with sweet potato chip crisps

Main Entrées

BLACK GARLIC RIBEYE GF +5

compound butter, roasted mushrooms, butter-poached asparagus

CHICKEN MILANESE

crisp parmesan breading, lemon-caper cream, arugula salad

PAN-SEARED CHILEAN SEA BASS

saffron risotto, citrus butter, herb oil drizzle

ROASTED VEGETABLE WELLINGTON VG

mushrooms, spinach, puff pastry, tomato-basil coulis

Dessert

EGGNOG CHEESECAKE VG

CHOCOLATE PEPPERMINT MOUSSE VG GF

GLUTEN FREE GF

VEGETARIAN VG

Wishing you a joyous holiday season and a happy New Year — from all of us at Cherry Valley Hotel.

EXECUTIVE CHEF - CRAIG BIGHAM



Holiday Spirits

HOLIDAY BUBBLES 13

vodka, cranberry reduction, fresh lime, rosemary simple, prosecco float

FIRESIDE OLD FASHIONED 14

bourbon, brown sugar cinnamon syrup, black walnut bitters, orange peel

SPICED ORCHARD CIDER

(SERVED HOT OR CHILLED) 14

apple cider, spiced rum, honey cinnamon, clove, star anise, orange peel



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF 6 OR MORE. MENU ITEMS AND INGREDIENTS MAY CHANGE BASED ON AVAILABILITY AND SEASONALITY.