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Festive Dinner Specials

December 24 – 25, 2026
5 pm – 9 pm

ENTRÉE | 76

Colorado Lamb
Herb Crusted, Chestnut Purée, Roasted Baby Rainbow Carrots, Cipollini Onions, Cherry Gastrique, Bordelaise

DESSERT | 16

Winter Frost
White Chocolate Mousse, Gingerbread Biscuit, Orange Crémeux, Cranberry Gel, Rosemary Meringue

KID'S DESSERT | 12

Dulcey Chocolate Christmas Tree
Creamy Vanilla Filling, Gingerbread

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

For groups of eight or more, a credit card is required. Cancellations are subject to a 50% charge of the full bill.

Full Bar Available | Dress Code: Business Casual

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.