



CHRISTMAS DAY

AROUND THE FARMERS TABLE

42.99 per person
20 for children 12 & under

BREAD BASKET

Potato Rolls v

Skillet Cornbread v

North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup v GF

cranberry crème fraîche,
chili lime pumpkin seeds

Farmers Salad* v GF

mixed lettuce, avocado, dates,
tomato, grapes, almonds,
parmesan, olives, champagne
& sherry vinaigrettes

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Herb-Crusted Prime Rib*

+8 per person
au jus

**Honey-Glazed Baked
Spiral Ham**

Pan-Seared Whitefish

lemon butter

Southern Fried Chicken

white cream gravy

ACCOMPANIED BY

mashed potatoes, cornbread stuffing, sweet potato with pecan fig butter,
sautéed green beans, roasted autumn vegetables, and cranberry relish

Mushroom "Meat"loaf vg

made with plant-based IMPOSSIBLE™ Burger, served with
sautéed green beans, mashed potatoes, roasted sweet potato
& cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie v

Pecan Pie v

Vanilla Bean Cheesecake v

Seasonal Sorbet v GF

V = VEGETARIAN • GF = GLUTEN FREE • VG = VEGAN

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."