

The menu is presented on a light cream background with a subtle pattern of falling snow. On the left, a large, detailed nutcracker figure in a red and gold uniform stands prominently. On the right, a blurred Christmas tree with warm lights and a ballerina in a white tutu with gold accents are visible. The bottom corners are decorated with festive red and gold floral and berry arrangements. The title 'THE NUTCRACKER BALLET' is written in a large, ornate, red and gold script font at the top. Below the title is a small holly leaf and berry sprig. The menu items are separated by thin gold lines with a central diamond ornament. The price '\$79 per person' is displayed in a large, elegant font, with a note about exclusions below it.

THE NUTCRACKER BALLET

CHEF'S AMUSE BOUCHE

BREAD SERVICE CART
and Whipped Honey Butter

WILD MUSHROOM SOUP
and Wick Salade Maison

ENTRÉE SELECTIONS

Organic Savory Chicken Pot Pie
and Sweet Peas, Whipped Potatoes,
Sage infused Gravy

Sautéed Florida Snapper Francaise
Lemon, Capers, White Wine Sauce,
Whipped Potatoes and Sautéed Haricots-Verts

Award Winning Domestic Rack of Lamb
Garlic and Parsley Crust, Red Currant Jus,
Glazed Turnips, Whipped Potatoes and Haricots-Verts

DESSERT FINALE

Chef's Honey Glazed Apple Tart a la mode

\$79 per person

exclusive of Beverages, Tax and Gratuity