

DRISKILL GRILL



CHRISTMAS DINNER

SEATINGS FROM 2:00 P.M. TO 7:00 P.M.

FIRST COURSE

HARVEST PUMPKIN SOUP

Ruthie's homemade spiced yogurt, goji berry granola

SECOND COURSE

Choice of:

CAESAR SALAD

poached shrimp, parmesan, smoked tomatoes, sourdough croutons, kefir dressing

or

WILD MUSHROOM ARANCINI

sundried tomato & olive tapenade, frilly mustard greens, green onion pesto

or

BACON WRAPPED SCALLOPS*

corn & fava bean hash, green onion, tomato beurre monte

THIRD COURSE

Served Family Style

CAST IRON SEARED SCOTTISH SALMON

served with citrus beurre blanc

GARLIC CRUSTED BEEF TENDERLOIN

served with bordelaise

Accompanied by:

vital farms deviled egg, micro dill	roasted farm vegetables, black garlic, crème fraiche
roasted fingerling potatoes, texas herbs	local winter squash, brown butter, spiced nuts
creamed spinach, bacon, bleu cheese crust	

BAKERY CREDENZA

croissant pudding with chocolate and caramel, Texas bourbon pecan pies, egg nog tarts
peppermint candycane mousse/chocolate cups, french macarons, pear- gingerbread Trifle
christmas cookies, 1886 chocolate cake

*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness.
Dressings may contain raw egg. Please make us aware of any dietary restrictions.
20% gratuity will be added to all parties