

CAPRICCIO® GRILL

ITALIAN STEAKHOUSEsm

CHRISTMAS MENU | DECEMBER 25, 2019

12PM - 10PM

\$52 PER PERSON

FIRST COURSE

SOUP AND SALAD BUFFET

ENJOY A BOUNTIFUL ASSORTMENT OF HAND CRAFTED SOUPS, BREADS,
ROLLS, BUTTER, LOCAL HONEY

ENTRÉE

CHOOSE ONE

ROASTED TURKEY BREAST

WILTED SPINACH, PARSNIP HASH, GRAVY

COUNTRY HAM

BACON GLAZE, ROASTED SWEET POTATOES, WALNUT CRUMBLE, BROCCOLI RABE

SEARED HALIBUT

ACORN SQUASH HASH, CANDIED PECANS, SALTED MAPLE CREAM,
ROASTED BRUSSELS SPROUTS

GRILLED STRIPLIN

ROASTED BEETS, MUSHROOM RISOTTO, GORGONZOLA CREAM, VEAL GLACÉ

CAULIFLOWER STEAKS

SEARED CAULIFLOWER, SILKY PURÉED CAULIFLOWER, TEMPURA CAULIFLOWER FLORETS,
PICKLED RAISINS, DRIED CHERRY GASTRIQUE

DESSERT COURSE

CHOOSE ONE

BOURBON PUMPKIN BREAD PUDDING

VANILLA ICE CREAM, CARAMEL ANGLAISE, TOASTED PECANS

EGGNOG CRÈME BRÛLÉE

APPLE CRANBERRY COMPOTE, GINGERBREAD MACARON

MILK CHOCOLATE TORTE

HAZELNUT ESPRESSO SAUCE

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.
Parties of eight or more will have a 20% service charge.