



CHRISTMAS EVE DINNER

Local Meat & Heber Valley Cheeses
house made flat bread/ local jam/ nuts and dried fruit

House Smoked Salmon
bagel chips/ Dijon mustard/ pickles/ lemon

Celery Root & Pear Soup
pear & celery root chips

Grilled Asparagus Salad
preserved egg yolk/ balsamic reduction

Spinach Salad
dried strawberries/ pistachio/ bleu cheese/ strawberry vinaigrette

Mixed Greens Salad
cucumber/ heirloom tomato/ pecans/ white wine vinaigrette

Pickled Beets & Citrus

Cavatappi Pasta Salad
artichoke/ roasted garlic/ red onion

Artisan Bread Display

Action Station

Mustard Crusted Prime Rib
roasted potato medley/ rosemary au jus

Cranberry Glazed Ham
Dijon-cranberry sauce

Entree

Mary's Chicken
sour cherry reduction

Herb Crusted Salmon
lemon butter sauce

Grilled Vegetables
EPC herb butter

Roasted Root Vegetables

Bacon Mac and Cheese

Garlic and White Cheddar Mashed Potato

Corn Pudding

Assorted Pies and Cakes

