



OSAGE
RESTAURANT
AT
TOP OF THE ROCK

Christmas Service

10a.m.—8p.m.

\$75 for Adults | Kids \$29

Amuse Bouche

Cranberry and Brie en Croute

Triple Cream Brie | Red Wine Poached Cranberries | Puff Pastry

Appetizer Duo

Holiday Curried Pumpkin Soup

House-made Crème Fraiche | Cumin & Coriander | Sage Oil

Winter Salad

Mixed Greens | Pomegranate | Brussels Sprouts | Pecorino
Marcona Almonds | Maple-Thyme Vinaigrette

Choice of Entrée

Herb Roasted Prime Rib

Horseradish Cream

Buffalo Trace Glazed Pit Ham

Creole Mustard & Rosemary Jus

Pan Seared Salmon

Lemon-Herb Beurre Blanc

Mushroom en Croute

Balsamic Gastrique

Oven Roasted Tom Turkey

Cranberry and Pomegranate Chutney

Traditional Family Sides

Ozark Cornbread Stuffing

Smoked Corn | Sage

Winter Root Vegetables

Thyme and Garlic Butter

Glazed Sweet Potatoes

Maple Reduction | Toasted Pecans

Roasted Garlic Mashed Potatoes

Boursin Cheese | Chives

Cheddar Biscuits, Parker House Rolls, and Herb Butter

Dessert Trio

Egg Nog Crème Brulee

Shortbread Cookie | Spiced Whipped Cream

Double Chocolate and Candy Cane Cake

Dark Chocolate-Mint Ganache | Crushed Candy Cane

Apple Goopy Buttercake

Toffee Sauce | Whipped Cream | Candied Pecans

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **