



**OSAGE**  
RESTAURANT  
AT  
**TOP OF THE ROCK**

## Christmas Service

10a.m.—8p.m.

**\$89 for Adults, Kids \$38**

### Amuse Bouche

#### Fig and Brie en Croute

Triple Cream Brie | Cognac Poached Figs | Puff Pastry

### Appetizer Duo

#### Duck and Wild Rice Soup

Root Vegetables | Maple Cured Duck Confit | Sage Oil

#### Winter Salad

Mixed Greens | Pomegranate | Comte Cheese | Marcona Almonds | Maple-Thyme Vinaigrette

### Choice of Entrée

#### Herb Roasted Prime Rib

Horseradish Cream

#### Buffalo Trace Glazed Pit Ham

Bourbon and Onion Marmalade

#### Pan Seared Salmon

Lavender Beurre Blanc

#### Mushroom en Croute

Balsamic Gastrique

#### Oven Roasted Tom Turkey

Cranberry and Pomegranate Chutney

### Traditional Family Sides

#### Ozark Cornbread Stuffing

Elk Sausage | Smoked Corn | Sage

#### Crispy Brussels Sprouts

Pancetta | Bourbon Glaze

#### Glazed Sweet Potatoes

Maple Reduction | Toasted Pecans

#### Roasted Garlic Mashed Potatoes

Boursin Cheese | Chives

**Cheddar Biscuits, Parker House Rolls, and Herb Butter**

### Choice of Dessert

#### Gingerbread Layer Cake

Vanilla Bean Cream | Caramelized Pears | Spiced Buttercream

#### Dark Chocolate Tart

Dark Chocolate Ganache | Toasted Almonds

#### Banana Bread Pudding

House-made Banana Bread | Toasted Pecans | Toffee Sauce

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