



Christmas Day

SATURDAY, DECEMBER 25

PLATED DINNER | NOON TO 3:30PM

Soup

Caramelized Cauliflower Bisque

4 year aged cheddar, chive creme

Choice of Salad

Romaine Salad

roasted tomatoes, crispy pancetta, kalamata olives
brioche croutons, parmesan dressing

Winter Apple Salad

rocket arugula, Marcona almonds, crumbled goat cheese
Mountain Rose apples, black quinoa
caramelized apple-maple vinaigrette

Choice of Entrée

Cherry Wood Smoked Muscovy Duck

roasted sweet potato-bacon griddle cakes
caramelized shallots sherry & maple jam, Brussels sprouts
roasted beets, sweet potato cinnamon purée, cremini reduction

Rosemary Port Braised Short Ribs

crispy gorgonzola polenta, caramelized cipollini butter
baby carrots, Brussels sprouts, roasted butternut
squash purée, winter truffle reduction

Wild Caught Chilean Sea Bass

crispy lemon zest brie risotto, basil hemp seed pesto
charred cauliflower & baby turnips, parsnip vanilla purée
tarragon cranberry beurre blanc

Choice of Dessert

Eggnog Crème Brûlée^{GF}

Double Chocolate Flecked Pecan Tart

Spiced Apple Bundt Cake

Layered Chocolate Peppermint Cremeux^{GF}

DIFFERENT
POINTE OF **VIEW**

\$74* PER ADULT, \$54* PER CHILD (10 & UNDER)

*Price is exclusive of tax and gratuity.

RESERVATIONS: 602.866.6350 | EXT. 7200

DIFFERENTPOINTEOFVIEW.COM

FACEBOOK: @DPOVFB | INSTAGRAM: @DPOVRESTAURANT

11111 N. 7TH ST. | PHOENIX, AZ 85020 181069 12/21