



Christmas Day

MONDAY, DECEMBER 25

PLATED DINNER | 3:00PM - 7:00PM

Choice of Soup

Cauliflower Truffle
Acorn Squash Purée^{CN}

Choice of Salad

Roasted Beet
carrot/quinoa/spinach/goat cheese/poppysseed vinaigrette

Smoked Caesar*
cured egg yolk/tempura white anchovies
croûtes/smoked sea salt

Choice of Entrée

Roasted Maple Leaf Farms Duck Breast*
herbed spaetzle/haricots verts/apple cider reduction

Garlic & Herb Marinated Filet Mignon*^{GF}
duck fat fingerling potatoes/grilled asparagus
wild mushroom bordelaise

Rack of Lamb*^{GF}
parmesan polenta/charred broccolini
roasted grapes/fig gastrique

Whole Grilled Branzino*^{GF}
lemon herb stuffed/braised Swiss chard
bamboo rice/lemon thyme

Choice of Dessert

Eggnog Crème Brûlée^{GF CN}
Roasted Pecan, Salted Caramel & Chocolate Cream Yule Log^{CN}

Spiced Apple Bundt Cake
Layered Chocolate Butterscotch Crèmeux Verrine^{GF}

DIFFERENT
POINTE OF VIEW

\$89* PER ADULT, \$59* PER CHILD (10 & UNDER)

*Price is exclusive of tax and gratuity. GF=Gluten Free CN=Contains Nuts

RESERVATIONS: 602.866.6350 | EXT. 7200

DIFFERENTPOINTEOFVIEW.COM

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