



# Christmas Eve Dinner

## Starters

BABY ARUGULA, FRESH POMEGRANATE, SPICED WALNUTS, ROASTED SWEET POTATO, GOAT CHEESE, MAPLE BALSAMIC VINAIGRETTE

ROMAINE, WATERMELON RADISH, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

RUSTIC BREAD ASSORTMENT, CRACKERS, ROASTED GARLIC BUTTER, LOCAL COLORADO HONEY

CURRIED COCONUT CARROT BISQUE

## Main Course

CHEF CARVED HERB ROASTED PRIME RIB: AU JUS, HORSERADISH CREAM

CHEF CARVED HOLIDAY SPICED HONEY HAM

CENTER CUT PORK LOIN: BRANDY POACHED APPLES, RICE PILAF

HERB ROASTED CHICKEN, WILTED SPINACH, BROWN BUTTER GRAVY

BUCATINI, BLISTERED GRAPE TOMATOES, CAPERS, OLIVE, PARMESAN

TRADITIONAL MASHED POTATOES & GRAVY

THREE CHEESE MAC & CHEESE

WHITE CHEDDAR BUTTERMILK BISCUITS

STEWED GREEN BEANS

SPICED HONEY ROASTED CARROTS

## Holiday Dessert Display



\$99 Adults. \$39 Children 12 and under Gondola Ride & Non-Alcoholic Beverage Included.

Sales Tax, Sales Assessment, Gratuity are additional. Reservations Required. Available Oct 1.

<https://www.opentable.com/the-lodge-at-sunspot>

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses