Holiday Chef’s Dinners | Seated Family Style

6:00 pm in the Xeriscape Garden | Reservations Required | December 2nd & December 16th

$98 - includes dinner, a glass of wine, and 1 LightsUp! ticket

**Dinner December 2nd**

**Hors D’oeuvres**
- Garlic shrimp scampi skewer - lemon brule, basil butter
- Cheesy pumpkin & green onion pancakes - ancho crisp pork belly, bralette pear salad

**Course One**
- Roasted butter nut squash soup
- Grilled apple, cheddar, and mustard sandwich

**Course Two**
- “The Waldorf” Version 1 created in 1918 at the Waldorf Astoria in NYC
  - the other created in 1928 at the Arizona Biltmore in PHX
  - Taste history side by side

**Course Three**
- Smoked “double cut” Durac pork chop
- Star anise & cinnamon braise cabbage, fried sage, roasted pork jus

**Course Four**
- Apple spice cake & kombucha cider smash
- Vanilla bean crema, rock sager crunch, smoke sea salt

**Dinner December 16th**

**Hors D’oeuvres**
- Stuffed mushrooms - creamed spinach pernod, shaved parmesan cheese
- French onion soup shooters - garlicky toast, gruyere cheese, & sweet sherry

**Course One**
- Blue lump crab cake
- Basil & charred orange butter reduction, grilled green onion.

**Course Two**
- Spiced arugula salad
  - Beet & local goat grilled cheese, vinegar soaked cranberries, toasted pine nuts & shaved reggiano cheese

**Course Three**
- Garlic & rosemary braised lamb shanks
- Truffle polenta - grilled winter asparagus, minted pink peppercorn marmalade

**Course Four**
- Red velvet cheese cake parfait
  - Ginger cranberry compote with candied, crackling pomegranate