EMBER AT RED CLIFFS LODGE

CHRISTMAS EVE 2026

Holiday Fixe Coursed Dinner

Thurs., Dec. 24, 2026

$80 per person ($35 kids 12 and under)

Assorted rolls with whipped butter and olive tapenade

FIRST COURSE

Winter Citrus & Pomegranate Salad (GF, V, CN)

Mixed greens, orange segments, pomegranate arils, candied pecans, goat cheese, citrus vinaigrette

— and —

Creamy Parsnip & Pear Soup (GF, V)

Roasted parsnips, ripe pear, thyme, brown butter, and crisp fried sage

MAIN COURSE

YOUR CHOICE OF:

Chateaubriand (GF)

Béarnaise sauce

Or

Glazed Ham (GF, DF)

Slow-roasted ham with cranberry–orange maple glaze

Or

Wild Mushroom Wellington (V)

Roasted wild mushrooms, spinach, caramelized onions, and goat cheese wrapped in golden puff pastry

ACCOMPANIED BY

Duchess Potatoes (GF, V): Piped potatoes baked until golden

Haricots Verts Almondine (GF, V, CN): French green beans, toasted almonds, brown butter, lemon zest

Herb-Roasted Root Vegetables (VG, GF): Parsnips, carrots, sweet potatoes, and cider glaze

Cranberry–Pecan Cornbread Stuffing (V, CN): Buttery cornbread, dried cranberries, toasted pecans, celery, onions, sage, and thyme

THIRD COURSE

Dark Chocolate Peppermint Torte (GF, V)

Peppermint whipped cream, chocolate curls

VG · Vegan | V · Vegetarian | GF · Gluten-Free |
DF · Dairy-Free | CN · Contains Nuts