

# Christmas Dinner

Served Christmas Eve 5 - 10 pm  
Christmas Day 1 - 10 pm

## First Course

Choice of:

Lobster Bisque with Fennel and Sherry  
Southern Minestrone with sweet potato, butternut squash, collard greens, tomato and white beans

## Second Course

Choice of:

Caesar Salad with pink peppercorn truffle baked cornbread croutons, shaved parmesan  
Winter Farm Salad with pickled beets, butternut squash, pumpkin seeds, collard greens, tomato, goat cheese, roasted carrot vinaigrette, balsamic reduction

## Third Course "Surf and Turf"

Select two items from the list below:

Lump Crab Cake with roasted red pepper goat cheese aioli  
Cast Iron Seared Scallops with preserved lemon chow chow  
Black Grouper with pastrami spice, pickled mustard seed and caper  
Filet Mignon with black garlic and morel mushroom bourbon cream  
Manchester Farms Quail Breast with juniper berry apple demi  
Sweet Tea Brined Smoked Heritage Farms Pork Tenderloin with Peruvian sweet pepper jelly and pork cracklings

\*Above entrées served with Sautéed Haricot Verts and Fire Roasted Tomato Old Mill of Guilford Grits

\*\$15 additional charge for double filet mignon

## Fourth Course

Choice of:

Chocolate S'more Budino with hazelnut chocolate ganache, marcona almonds  
Eggnog Soaked Pound Cake with pistachio gingerbread streusel, cranberry port wine gastrique

## Kids Menu

Small House Salad or Sliced Fresh Fruit, Grilled Chicken Breast or Fried Chicken Tenders, Mashed Potatoes, Sautéed Green Beans, Chocolate Cake or Ice Cream Sundae with a Cherry

Includes non-alcoholic beverages

Adults- \$35 ▪ Children (5 - 12) - \$6 ▪ Children 4 & Under- Free ▪ Complimentary Valet Parking  
In the Marriott Hotel ▪ 425 North Cherry Street ▪ Winston-Salem  
Reservations Suggested 336.722.5232 ▪ [www.grazews.com](http://www.grazews.com) ▪ [info@twincityquarter.com](mailto:info@twincityquarter.com)

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