



## HOLIDAY MENU

Offered December 24th, December 25th and December 31st, 2009

### FIRST COURSE

Roasted Butternut Squash Soup Garnished with Pumpkin Chantilly

### SECOND COURSE

Baby Iceberg Lettuce Wedge Salad with  
Gargonzola Cheese, Crisp Pancetta, Heirloom Tomatoes and  
Buttermilk Blue Cheese Dressing

### INTERMEZZO

Rose Petal Champagne Sorbet

### MAIN COURSE CHOICE OF:

#### PROSCIUTTO HAM WRAP FRESH FILLET OF ALASKAN HALIBUT

Served with Pumpkin Gnocchi, Baby Root Vegetables and  
Chardonnay Beurre Blanc

\$40

#### MOLASSES MARINATED PRIME RIB OF PORK

Served with Yukon Gold Mashed Potatoes, Roasted Root Vegetables  
Port Wine and Black Mission Figs Reduction

\$44

#### USDA CHOICE GRILLED FILET MIGNON

Served with Chanterelle Mushrooms, Brie Mashed Potatoes,  
Roasted Fresh Asparagus, and Madeira Wine Sauce

\$48

### DESSERT

#### TRIPLE CHOCOLATE MOUSSE CAKE

Layers of Rich Chocolate Cake Sandwiched with Creamy Dark Chocolate Mousse and  
Belgian Dark Chocolate Ganache

Coffee, Decaffeinated Coffee or Hot Tea

3649 Mission Inn Avenue • Riverside, CA 92501  
Prices to not include Service Charge and Applicable Sales Tax