

STOKE

CHRISTMAS DINNER

DECEMBER 25

SEATINGS AT 2:30PM, 5PM, AND 7PM

RESERVATIONS STRONGLY RECOMMENDED

PRICE

\$65

PER PERSON

KIDS UNDER 10

\$25

KIDS UNDER 3

FREE

MENU

FIRST COURSE

SHARED

MOM'S DEVILED EGGS

BREAD & BUTTER PICKLES, ALEPPO CHILE

PRETZEL BRIOCHE

HONEY, MUSTARD, & CHEERWINE BUTTERS

SECOND COURSE

CHOICE OF

FARMERS SALAD

SHAVED TURNIPS, BLACK WALNUTS, CACKLEBERRY CHEESE

KALE & CROWDER PEA SOUP

HOUSE-MADE SMOKED HEN SAUSAGES, PARSNIP FOAM

GRILLED UGF TRUMPET MUSHROOMS

WHIPPED GOAT CHEESE, ACORN SQUASH

SWEET & SOUR NC SHRIMP

GRILLED BOK CHOY NOODLE SALAD

THIRD COURSE

CHOICE OF

HERB MARINATED BOWMAN RANCH

WAGYU SIRLOIN

CARAMELIZED ONION STEAK SAUCE

HARMONY RIDGE FRESH HAM PORCHETTA

APPLES, MUSTARD

SUNBURST TROUT

GUANCIALE & BRUSSELS SPROUTS, BROWN BUTTER

SLOW COOKED GRILLED LAMB SHANK

PECAN GREMOLATA

COASTAL FISH

BUTTERED CRAB, THYME

COMPANIONS

INCLUDED WITH ALL MEALS, FAMILY-STYLE

ROASTED SWEET POTATOES

SWISS CHARD & BRUSSELS SPROUTS

HERB & MUSHROOM SPOONBREAD

ARTISAN CHEESE

SPAGHETTI SQUASH & BUTTERNUT CASSEROLE

RICOTTA CHEESE

BRAISED COLLARD GREENS

& ROASTED CAULIFLOWER

WARM BACON & MUSTARD VINAIGRETTE

FOURTH COURSE

SHARED

THE DONUT

CHOCOLATE DIPLOMAT CREAM, PEPPERMINT CINNAMON SUGAR