



AGAVE CHRISTMAS THREE COURSE PRIX FIXE

FIRST COURSE

Select One

RED CHILE LOBSTER BISQUE

Herbed Bread Crumbs | Dill | Lemon | Focaccia

or

WINTER PEAR SALAD

Baby Greens | Sliced Pear | Candied Walnut | Bleu Cheese | Pomegranate Seed | Champagne Vinaigrette

SECOND COURSE

Select One

GARLIC-HERB PRIME RIB

Creamy Horseradish | Red Chile Au Jus | Boursin Mashed Potatoes | Honey Glazed Carrots | Dinner Roll

or

MAPLE-CHILE GLAZED PIT HAM

Boursin Mashed Potatoes | Garlic Green Beans & Corn | Dinner Roll | Traditional Brown Gravy

or

STUFFED WINTER SQUASH

Oven-Roasted Squash Filled With Quinoa, Black Beans, Calabacitas, And Cranberries
Finished With Red Chile Glaze

THIRD COURSE

Select One

PUMPKIN CHEESECAKE

Chantilly Cream | Roasted Pepitas

or

RED VELVET LAYERED CAKE

Chocolate Ganache | Chantilly Cream

or

WARM FLOURLESS CHOCOLATE TORTE

Chantilly Cream | Vanilla Bean Ice Cream

\$90 PER PERSON

plus tax and 20% gratuity

Children 12yrs & under \$40 plus tax and 20% gratuity