

MONDAY, DECEMBER 25 | 3PM – 9PM

3-Course
CHRISTMAS
Dinner



THREE PEAKS
KITCHEN + BAR

Choice of Starter

SQUASH SFORMATO

Savory squash custard baked to perfection and topped with fresh sage and balsamic vinegar reduction

SEAFOOD BISQUE

Rich and creamy broth with a medley of flavorful seafood, including crab, calamari and clams

Choice of Dessert

ITALIAN DONUTS

Topped with powdered sugar and chocolate ganache

CREAM PUFFS

Light and airy pastry puffs filled with cream

NORMAL BRUNCH SERVED 9AM – 2PM

Reservations required. Call 509 818-1547 to reserve.
Please select one starter, entrée and dessert at time of reservation.

Choice of Entrée

HERB STUFFED TURKEY ROULADE W/GRAVY

Tender turkey enveloping a savory apple and sage sausage stuffing served with a butter-crisped finish

PRIME RIB

Slow-roasted prime rib crusted with herbs and spices

CITRUS POACHED SALMON WITH VELOUTÉ

Citrus-poached salmon drizzled in a silky velouté sauce

Each Entrée is accompanied by

POTATO GRATIN

Thinly sliced potatoes baked in velvety and rich cream sauce

SWISS CHARD

A hearty braising green sautéed with bacon vinaigrette

SWEET POTATOES

Roasted brown sugar sweet potatoes with marshmallow topping

\$45 WITH SUN CLUB CARD | \$50 WITHOUT SUN CLUB CARD

