

Holiday

DINNER SPECIALS

DEC. 24TH & 25TH

\$59 PER PERSON

CHRISTMAS EVE DINNER MENU

1st COURSE:

Grilled prawns over herb roasted vegetable medley with goat cheese, crispy prosciutto and champagne vinaigrette. Paired with a glass of Wyndham Estate Chardonnay.

2nd COURSE:

Grilled beef tenderloin medallions, parmesan whipped Yukon gold potatoes, wild mushroom-thyme demi-glace and grilled asparagus. Paired with a glass of Wyndham Estate Shiraz.

3rd COURSE:

Homemade pumpkin cheesecake topped with Chantilly cream, blueberry compote and candied pecans. Paired with our very own House Sparkling Wine.

DEC. 31ST - \$68 PER PERSON NEW YEAR'S EVE DINNER MENU

1st COURSE:

Seared Scallops over grilled tomato fondue with roasted fresh corn, topped with white truffle whipped cream and chive oil. Paired with a glass of Wyndham Estate Chardonnay.

2nd COURSE:

Charbroiled angus Ribeye steak, roasted lobster tail with champagne butter sauce and grilled asparagus. Paired with a glass of Wyndham Estate Shiraz.

3rd COURSE:

Mocha pate with flourless chocolate cake, chocolate ganache, and fresh berries with mint. Paired with a glass of our very own House Sparkling Wine.

R
E
S
T
A
U
R
A
N
T
•
B
A
R

tabote

35


**WYNDHAM
ESTATE™**
Since 1828

DINNER:
5:30PM - 10PM

FOR MORE INFO & RESERVATIONS
PLEASE CALL: 989-0350
WE ARE LOCATED AT:
665 SOUTH MARINE CORPS DRIVE,
TAMUNING.
NEAR FIRST HAWAIIAN BANK.