



The Partridge & Pear

Restaurant
at Christmas Place

2480 Parkway • Pigeon Forge, TN

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www.partridgeandpear.com

Hours

Dinner served 4 p.m. to 10 p.m.

Good Food & Holiday Cheer!

PRIVATE DINING ROOMS AVAILABLE FOR PARTIES OF UP TO 60

The Partridge & Pear Restaurant

Appetizers

Christmas Tomatoes ~ in the spirit of Christmas, green tomatoes dredged in our secret cornmeal mix & fried golden brown, topped with crumbled feta & a tangy pear & cranberry sauce. 7

Ham Croquettes ~ minced ham in cream sauce dipped in egg & golden fried, served with stone-ground mustard sauce. 7.5

Sweet Potato Ravioli ~ fresh pasta hand-filled with roasted sweet potato, served with sage butter & fried shallots. 8.5

Stuffed Shrimp ~ large shrimp stuffed with crab, fresh herbs & roasted red peppers, baked in white wine & lemon, drizzled with clarified butter & served with roasted red pepper aoli. 12

Steamed Mussels ~ fresh mussels steamed in fresh herbs & wine with diced tomatoes, fresh garlic & red wine vinegar. 9

Soups

French Onion Soup ~ the classic preparation of caramelized onions in veal stock, baked with a crouton & Gruyère cheese. Bowl 8

Mushroom Soup ~ a rich, rustic soup made with fresh mushrooms & a splash of sherry. Cup 4; Bowl 6

Christmas Eve Vegetable Stew ~ caramelized vegetables, deglazed with red wine, then stewed in a hearty beef broth & finished with a bouquet of fresh herbs. Cup 4; Bowl 6

Salads

Partridge & Pear Salad ~ an updated classic made with cranberries & Asian pears, celery, red grapes & romaine leaves tossed in a homemade dressing & finished with candied pecans & orange zest. 7

Caesar Salad ~ crisp romaine tossed with our house-made dressing, shaved Parmesan & hand-cut croutons. 8 With grilled chicken or shrimp. 13

Christmas Salad ~ a fresh blend of romaine & baby greens with warm bacon crumbles, julienned pears, cucumbers, carrots, roasted tomatoes & cranberries. 8 With grilled chicken or shrimp. 13

Roasted Beet & Pear Salad ~ local beets, sliced pears, mandarin oranges & shaved fennel tossed with hazelnuts, fresh mint & house dressing. 9

House-made dressings ~ Pear & Gorgonzola Vinaigrette, Bleu Cheese, Oil & Vinegar, Buttermilk Ranch, Low Fat Ranch

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Entrées

Served with fresh baked bread. Add a Christmas or Caesar side salad, 4

Andouille Sausage-Stuffed Chicken ~ grilled chicken breast stuffed with Andouille sausage, fresh herbs & bread crumbs, baked in a cranberry reduction. Served with two sides. 16

Filet Your Way ~ 7 oz. aged, center cut, fork-tender beef filet seasoned with kosher salt & cracked pepper, then grilled. Served with two sides. 23

‡**Au Poivre** ~ 7 ounces of filet medallions, seasoned with cracked peppercorns, sautéed, & finished with brandy & cream. 26

‡**Sauce Béarnaise** ~ a classic Hollandaise with fresh tarragon & red wine vinegar. 26

Chicken Piccata ~ boneless chicken breast sautéed in butter with lemon, capers, roasted tomatoes & white wine, served over angel hair pasta. 15

Short Ribs ~ boneless, slow-cooked beef short ribs braised in red wine with fresh herbs & tomatoes. Served with two sides. 17

Turkey Pot Pie ~ roast turkey & sautéed vegetables in a savory cream sauce, topped with a puff pastry & served in an individual casserole. 13

Char-Grilled Rack of Lamb ~ rubbed with cracked pepper, kosher salt & rosemary, served with mint horseradish au jus. Served with two sides. 22.5

Rainbow Trout ~ a Smoky Mountain favorite, locally-sourced whole trout baked in a pecan crust & finished with an orange-cranberry beurre blanc. Served with two sides. 17

Prime Rib of Beef ~ prime rib eye seasoned with fresh rosemary, garlic, cracked peppercorns & kosher salt, slow roasted to perfection. Served with two sides. 10 oz. 23; 14 oz. 27

Vegetarian Selection ~ choose any four of our fresh, seasonal side dishes. 14 Additional sides, 3.5

Side Dishes ~ glazed carrots, sautéed green beans, mashed potatoes, braised collards, spiced pears, twice baked potato, orange-glazed sweet potatoes (a family favorite).

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Desserts

Christmas Bread Pudding 7

Southern style Christmas bread pudding with holiday orange sauce

Cake From Christmas Past 6

Chef's favorite & a treasured recipe from 1827

Coconut Soak 6

Fresh coconut cake soaked in lemon syrup

Chocolate Cake 7

Moist chocolate cake with a meringue crust, enrobed in chocolate ganache

Chef's Cheesecake Selection 7

After Dinner Drinks

Hot Chocolate with spiced foam 5

Three shots of homemade hot chocolate with peppermint, roast chestnut & nutmeg, & cherry foam

Hot Wassail 3

A traditional holiday spiced punch

Cappuccino 5

Espresso 4

Latte 5

Gingerbread, Cookies & Cream, White Christmas

Every dish served at The Partridge & Pear Restaurant is house-made from scratch with fresh ingredients, locally sourced whenever possible.

All fried foods are cooked in peanut oil.

An 18% gratuity will be included for parties of 8 or more.
Menu items and prices subject to change without notice.