



INTERCONTINENTAL  
CLEVELAND

TABLE | 45

A  
HOLIDAY  
THAT

*Sparkles*

4pm – 9pm

December 24<sup>th</sup> & December 25<sup>th</sup>

prix fixe  
**Christmas Dinner**

FIRST  
COURSE

(choice of one)

**Miso Butternut Squash Soup** Wilted Kale, Sesame (VEG)

**Burrata Salad** Heirloom Tomato and Beetroot, Basil Oil,  
Balsamic Glaze, Arugula, Candid Walnuts, Sour Dough Crouton (VEG)

ENTRÉES

(choice of one)

**Grilled Duck Breast** Fig And Apricot Jam Glazed Duck Breast,  
Charred Endives, Edamame Pure and Duck Jus

**Herb Crusted Beef Tenderloin**

Crispy Fingerling, Swiss Chard Leaves, Black Pepper Jus

**Pan Seared Seabass** Chermoula Crusted Seabass, Citrus Fennel  
and Rocket Salad, Grilled White Asparagus, Hazelnut Crumble

DESSERT

(choice of one)

**Buche de Noel** **Sticky Toffee Pudding**



RESERVATIONS

call 216.707.4160, email [redina.xhaja@ihg.com](mailto:redina.xhaja@ihg.com),  
scan code, or find 'Table 45' on [opentable.com](http://opentable.com)

**\$80\*** per person Includes a glass of mulled wine

\*Pricing is exclusive of tax and gratuity

Lobby Level at InterContinental Cleveland 9801 Carnegie Avenue [icleveland.com](http://icleveland.com)