



Christmas Dinner Menu

Christmas Eve 5:00 PM - 9:00 PM

Christmas Day 12:00 PM - 9:00 PM

Soup & Salads

Pumpkin Butternut Soup

Candied Jalapeño Bacon, Whipped Crème Fraîche

Heirloom Apple and Candied Walnut Salad

*Baby Greens, Dried Cherries, Roasted Acorn,
Panera Cheese, Zinfandel Citrus Vinaigrette*

Ember Charred Beets

*Little Gems, Heirloom Beets, Whipped Goat Cheese
Roasted Corn, Walnut Vinaigrette*

Entrées

Filet Mignon

*Whiskey Peppercorn Brussel Sprouts, Blue Cheese
Dungeness Crab Potato Purée*

Mary's Farm Roast Turkey

*Shallot and Sage Pan Gravy, Brioche Mushroom Dressing
Orange Cranberry Compote, Blue Lake Beans, Yukon Gold Potato Purée*

"Pot Roast Style" Short Rib

*Brazilian Braised "Prime Cut" Short Ribs, Juniper Berry Port Glaze
Brown Beech Mushrooms, Charred Rapini, Truffle Potato Purée*

Chilean Sea Bass

*Pan-Roasted Sea Bass, Fried Sage Butter Sauce, Blistered Tomatoes
Spinach, Fingerling Potatoes*

Dessert

Apple Pumpkin Cheesecake

Cinnamon Orange Cream, Tahitian Vanilla Sauce

Chocolate Trio

Bitter Sweet, Milk, & White Chocolate, Ganache Icing, Raspberry Sauce

Brewed Coffee, Decaffeinated Coffee or Hot Tea

Executive Chef, Victor Juarez