

2017 CHRISTMAS EVE MENU

House-made Artisan Bread with European Butter

Butternut Squash Bisque

Cranberry Apple Compote · Pumpkin Seeds · Chive Crème Fraiche

or

Roasted Cauliflower Soup

Heirloom Cauliflower · Brioche Crouton · Local Caviar · Saffron · Crème Fraiche

Suggested Wine · 2015 Mer Soleil "Reserve" Chardonnay (Santa Barbara County) \$16 / glass

The Waldorf Salad

Apples · Celery Ribbons · Walnuts · Baby Spinach · Grapes · Waldorf Dressing

or

Poached Pear Winter Salad

Baby Greens · Stilton Cheese · Toasted Spiced Walnuts · Pomegranate · Port Wine Vinaigrette

Suggested Wine · 2015 Elouan Rosé (Oregon) \$15 / glass

Grilled Prime New York Strip

Broccolini · Herb Roasted Marble Potatoes · "Hen of the Wood" Mushrooms · Cabernet Sauvignon Reduction

Suggested Wine · 2015 Oberon Cabernet Sauvignon (Napa County) \$15 / glass

or

Chili Seared Sea Scallops

Roasted Plantain Purée · Crispy Pancetta · Cilantro Pesto · Local Micro Greens

Suggested Wine · 2016 Terlato Pinot Grigio (Friuli) \$15 / glass

or

Hickory Smoked Duck Breast

Celery Root Purée · Fava Beans · Crispy Shallots · Heirloom Carrots · Cherry Glacé

Suggested Wine · 2015 Four Graces Pinot Noir (Willamette Valley) \$16 / glass

Caramel Panna Cotta

Gingerbread · Pears

Seventy-nine Dollars exclusive of tax and gratuity

