

Christmas Menu

*Christmas Menu, December 25th
From 12pm to 9pm
\$68 Adults, \$34 Children under 12
Wine Pairing with Each Course +\$22*

Amuse-Bouche and a Toast of Sparkling Wine
Smoked Salmon Cones, Chives Crème Fraiche, lemon pearls

Creamy Maine Lobster Bisque
Tarragon Oil, Rouille, Croutons
Or

Luxe Christmas Salad
*Roasted Beets, Organic Rainbow Kale, Orange,
Marcona Almonds, Apple cider Vinaigrette*

Herb-Roasted Angus Prime Rib, Port Demi-Glaze or

Port Braised Short Ribs

Yukon Gold Mash, Sautéed Seasonal Mushrooms and Glazed Baby Vegetables

Or

Slow Cooked Free-Range Turkey with Sage-Brioche Stuffing
*Creamy Red Mashed Potatoes, Candied Yam, Baby Vegetables
Homemade Cranberry Sauce and Turkey gravy*

Or

Thyme Roasted Seabass
Wild Mushroom Risotto, Sautéed Winter Vegetable, Morell Sauce

Artisan Coffee or Organic Tea

Selection of Christmas Desserts and Confections

Homemade Bûche de Noel, Organic Chocolate and Mango Cremeux
Apple Pie a la Mode
Pear-Almond Cake
Panettone Bread Pudding
Assortment of Seasonal Ice Creams