

## Christmas Menu

December 25th, From 12pm to 9pm  
\$70 Adults, \$35 Children under 12  
With Wine pairing with each course +\$22

### Amuse-Bouche and a Toast of Sparkling Wine

Smoked Salmon Cones, Chives Crème Fraiche,  
lemon pearls

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### Creamy Maine Lobster Bisque

Taragon Oil, Rouille, Croutons

*or*

### Luxe Christmas Salad

Roasted Golden Beets, Organic Rainbow Kale, Blood Orange,  
Marcona Almonds, Apple cider-Herb Dressing

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### Herb-Roasted Angus Prime Rib, Port Demi-Glace 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

*or*

### Seasonal Vegetables

Tofu, Wild Mushroom Risotto, Sautéed Winter Vegetable

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### Artisan Coffee or Organic Tea

### Selection of Christmas Desserts and Confections

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