



THE
terrace
GRILL

Christmas Dinner

APPETIZER

CHESTNUT VELOUTÉ

Crispy pumpkin seeds

Prosecco Zero, No Dosage, Italy, NV

or

PEAR SALAD

Candied walnuts, craisins, goat cheese, port wine glaze

Sauvignon Blanc, Kim Crawford, Marlborough, 2019

ENTRÉE

LAMB CHOP

Sunchoke purée, sweet potato gnocchi, sage butter

Malbec, Clos di los Siete, Mendoza 2017

or

SEARED SEA SCALLOPS

Butternut squash silk, snow peas, Provençal pesto

Chardonnay, Cru Wine Company, California, 2019

DESSERT

TERRACE YULE LOG

Chocolate sponge cake, candy cane vanilla cream,
Bailey's ganache

Crémont, May Georges, Loire, NV

\$75+ Dinner

Suggested Wine Pairing \$35+

