

Christmas Dinner 2022

FAMILY STARTER

Chef's selection of House Made Terrines, Charcutterrie & Local Cheeses

FIRST COURSE (Choice of):

Roast Chestnut Soup

Dark Chocolate Crème Fraîche

Salad of Winter Greens & Chicories

Blue Cheese, Pomelo, Candied Walnuts

MAIN COURSE (Choice of):

Honey Glazed Christmas Ham

Quince Mostarda

Grilled Niman Ranch Tenderloin

Black Garlic Butter

Mary's Dry Aged Duck Breast

California Brandy Jus

Seared Chilean Sea Bass

Blood Orange Bearnaise, Mustard Cress

Wild Mushroom Garganelli

Cured Duck Egg, Sunchokes, Black Truffle

FAMILY STYLE SIDES:

Roast Garlic Mash

Glazed Root Vegetables with Maple, Pinenuts & Midnight Moon

Roast Brussels Sprouts with Pancetta & Argo Dolce

Heirloom Beans with Wild Mushroom Ragout

Salt Roast Beets with Macadamia Tofu

DESSERTS (Choice of):

Dark Chocolate Yule Log

Pistachio Mousse, Raspberry

Gingerbread Pecan Pie

Bourbon Whip

Winter Citrus Cheesecake

Kumquat Compote

Warm Apple Crumble

Spiced Oat Streusel, Caramel Ice Cream

\$125⁺⁺ Per Person