FAMILY STARTER
Chef’s selection of House Made Terrines, Charcuterie & 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