

Christmas Day Dinner

Starters

Duck Ravioli

Braised duck filled raviolis, porcini truffle mushroom sauce

Sea scallops

Pan seared jumbo sea scallops over grape tomato orzo risotto and carrot ginger sauce

Baked Brie

Brie wrapped in puff pastry and toasted pecans

Salads

Winter Mache & Watercress

Gorgonzola cheese candied pecans spiced apple and quince vinaigrette

White Asparagus

Heirloom tomato carpaccio shaved white asparagus, frisee with champagne vinaigrette

Entrees

Almond Crusted Halibut

Sautéed haricots verts, honey poached cranberries and Meyer lemon emulsion

Lamb Rack

Roasted domestic rack of lamb, acorn squash purée, ratatouille,
mint-pine nut pistou and lamb Jus

Prime Rib Eye Steak

Char grilled rib eye steak, sautéed baby spinach, toasted pine nuts
Portabella mushrooms and marsala sauce

Desserts

Warm Flourless Chocolate Cake with Candycane Ice Cream

Caramel Apple Cheesecake with Pecan Crunch

Prix fix menu \$59 excluding tax and gratuity

Sides

Truffle Lobster Mac & Cheese \$8

Lobster Mash \$8

Truffle French Fries \$6

Orzo Risotto \$6

Steamed Asparagus \$6

Sauteed Wild Mushrooms \$6

Cream of Spinach \$6

Haricots Verts \$6