

CHRISTMAS EVE

\$79.95 Per Person. Seating from 4pm - 8pm.

Amuse Bouche

Ahi Tuna Tartar

Taro Chips, Ginger Soy Yuzu Vinaigrette, Duck Chicharron

First Course

Shrimp & Corn Chowder

Cilantro Oil

Butternut Squash Bisque

Second Course

Bartlett Pear Salad

Bartlett Pear Poached in Tawny Port, Point Reyes Blue Cheese, Baby Kale, Red Belgium Endive, Chestnuts, Pomegranate White Balsamic Vinaigrette

Squash Crudo Salad

Basil Mint Pesto, Roasted Piñones

Main Course

Prime New York Steak

Idaho Potato & Leak Gratin, Bacon Wrapped Endive, Williams Pear Green Peppercorn Sauce

Pan-Seared Chilean Sea Bass

Winter Vegetables Creamy Risotto, Prawn Bisque, Sturgeon Caviar

Roasted Free Range Chicken Breast

Creamy Polenta, Chanterelle & Trumpet Mushroom Ragu

Grilled Cauliflower Steak

Cumin Marinated Cauliflower Steak, Cauliflower & Apple Puree, Toasted Chestnuts, Pomegranate Seeds, Cinnamon Lemon

Dessert

Duo of Caramel Cream Carrot Cake & Raspberry Chocolate Mousse

Eggnog Ice Cream