

Christmas 2017

Appetizer

Choice of

Lobster Bisque grilled asparagus

Crimson Apple and Arugula Salad candied pecans, Humboldt fog goat cheese, maple-mustard vinaigrette

Duck Confit pumpkin gnocchi, sage brown butter

Entree

Choice of

Grilled Cod

cherry stone clams, crab, meyer lemon broth

Roasted Prime Rib

Yorkshire pudding, mashed potatoes, wild mushrooms, au jus

Grilled Pork Chop

smoked gouda mac and cheese

Artichoke and Cheese Ravioli

saffron cream

Dessert

Choice of

Sticky Toffee Pudding

vanilla ice cream

Buche de Noel

orange crème anglaise

\$62 per person \$29 children under 10

Christmas Day2017

Family Style Dinner

Crimson Apple and Arugula Salad

Humboldt Fog Goat Cheese, candied pecans, maple-mustard vinaigrette

Seafood Wellington

salmon, shrimp mousse, puff pastry, lemon sauce

Grilled Pork Loin

orange-pear gastrique

Smoked Gouda Mac and Cheese

Wild Rice

toasted pecans

Roasted Baby Carrots

Maple Glazed Brussels Sprouts

Buche de Noel

orange crème anglaise

\$52 per person \$26 for children 10 and under