



Christmas Dinner | Christmas Eve & Day, 2017

\$75 per person

choose one item from each course

-Starter-

Fairytale Pumpkin Soup

spiced pumpkin seeds, black sesame marshmallow, pumpkinseed oil, chives

Arugula Salad

hazelnuts, goat cheese, cucumbers, radish, vanilla-hazelnut vinaigrette

Beet "Ravioli"

pickled beets, dungeness crab, avocado puree

Bacon Lyonnaise Salad

frisee, pickled shallots, matchstick potatoes, crispy soft-boiled egg, banyuls vinaigrette

-Entrée-

Fresh Tagliatelle Pasta

butternut squash, chesnuts, swiss chard, parmesan, sage brown butter sauce

10oz Prime Rib

garlic mashed potato, asparagus, au jus, horseradish cream

Seared Alaskan King Salmon

wild rice, almonds, spinach, cranberries

Duck Breast

quince, brussels sprouts, bacon, carrots pearl onions, chamomile jus

Lamb Rack

pommes fondant, root vegetables, oregon black truffle jus

-Dessert-

Seasonal Selection

all menu ingredients are not listed, please inform your server of any allergies or special dietary needs
no substitutions please