

Christmas

DINNER

Amuse

Leek & Mushroom Tart

First Course

Baby Mixed Greens, Cranberry Relish, Blue Cheese Balsamic Dressing - 9

or

Beets with Sherry & Shallot Vinaigrette, Tangerine, Candied Pecans
Truffle Goat Cheese - 14

or

Butternut Squash & Pear Soup with Near East Spices Crème Fraiche - 12

or

Dungeness Crab Cakes, Mixed Green House Made Russet Potato Chip,
Key Lime Aioli - 23

or

Madeira Glazed Wild Mushrooms, Caramelized Brie Cheese Grilled
Crostini - 23

or

Oysters "Bingo" Sauteed Spinach, Pancetta & Parmesan Cream - 23

Entrees

Slow Roasted Turkey, Buttered Mashed Potatoes, Roasted Brussels,
Mushroom Stuffing, Cranberry, Pineapple, & Christmas Gravy - 32

or

House Smoked Prime Rib with Loaded Baked Potato, Grilled
Asparagus, Au Jus & Cranberry & Horseradish, Onion Strings - 42

or

Roasted Muscovy Duck Breast a l'Orange Yam Puree & Roasted
Brussel Sprout Pommes Dauphine - 48

or

Parmesan & Herb Crusted Halibut, Blue Lake Green Beans, Candied
Beets Buttered Mashed Potatoes, & Caper Lemon Butter Sauce - 38

or

Sweet Potato Ravioli & Sage Brown Butter, Roasted Brussel Sprouts,
Butternut Squash, & Toasted Hazelnuts - 28

or

Sea Food Cioppino Crab, Squid, Mussels, Prawns, Rockfish, Roasted
Tomato, Fennel Fumet with Orange, Basil, & Garlic Toasts - 45