

CHRISTMAS DAY

APPETIZERS

Choice of

PRIME BEEF TARTARE

Traditional Accompaniments, Sunny Side Up Quail Egg, Crispy Potatoes

TRUFFLE CAESAR SALAD

Little Gems, Rustic Croutons, Shaved Truffle, Parmigiano-Reggiano

CHILLED SEAFOOD TRIO

Fresh Shucked Oysters, Poached Jumbo Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette

CALIFORNIAN GOAT CHEESE GNOCCHI

Caramelized Parsnip, Brown Butter Sauce, Lavender Honey, Chive

MAINE LOBSTER BISQUE

Cognac & Chive Crème Fraîche

ENTRÉES

Choice of

CREAKSTONE FARMS ROASTED PRIME RIB

Mashed Potatoes, Creamed Spinach, Roasted Baby Carrots, Red Wine Beef Jus, Yorkshire Pudding

FREE RANGE HERITAGE TURKEY

Traditional Stuffing, Mashed Potatoes, Roasted Brussel Sprouts, Green Beans Almondine
Sweet Potatoes, Cranberry Sauce, Giblet Gravy

ROASTED TURBOT FILLET

Brown Butter Parsnip Purée, Pinot Shallot Confit, Braised Rainbow Chard

SEAFOOD ORECCHIETE

Maine Lobster, Bay Scallops, Alaskan King Crab, Lemon & Herb Toasted Crumbs

BUTTERNUT SQUASH RISOTTO

Roasted Hazelnuts, Fried Sage, Pomegranate Molasses

DESSERT

HAZELNUT CANDY BAR

Milk Chocolate Crèmeux, Hazelnut-Orange Streusel, Praline Crunch, Winter Truffle Gastrique

MERINGUE VACHERIN

Pineapple-Guava Sorbet, Tropical Fruit Compote, Candied Kumquats

STICKY TOFFEE

Medjool Date Cake, Rum Laced Caramel, Whipped Crème Fraîche

\$260 per person