Christmas Day Dinner
Wednesday, December 25th, 2019

**Amuse Bouche**
Chef’s Seasonal Creation

Roasted Mushroom Velouté (V)
Whipped Crème Fraîche, Garlic Parmesan Fritter, Truffle Shavings
*Wine Pairing:* Crémant De Bourgogne Brut Rosé, Simonnet-Febvre, France (3oz pour)

**Confit Duck Rillettes:**
Aerated Brioche, Shaved Foie Gras, Shaved Baby Vegetables, Golden Beet Mustard
*Wine Pairing:* Côtes Du Rhône, Ogier ‘Héritage’, France (3oz pour)

**Maple Glazed Hot Smoked Sockeye Salmon & Pickled Honey Mussels (GF)**
Salmon Caviar, Dill Cucumbers, Radish, Compressed Celery
Lemon Balsamic Vinaigrette,
*Wine Pairing:* Grüner Veltliner ‘Lion’ Sohm & Kracher, Austria (3oz pour)

**Turducken Terrine with Sage Chestnut Stuffing**
Kabocha Squash, Celeriac, Brussel Tops, Lemon Salsify, Cranberry Compote, Turkey Jus
*Wine Pairing:* Beaujolais-Villages, Villa Ponciago, Burgundy, France (6oz pour)

**Slow Roasted Beef Striploin with Braised Boneless Beef Shank**
Dauphine Potatoes, French Beans, Broccolini, Quince Purée, Pomegranate Jus
*Wine Pairing:* Bourgogne, ‘Cuvée Tradition’, Château des Landes, Bordeaux, France (6oz pour)

**Pan Roasted Mediterranean Seabass & Steamed Manila Clams (GF)**
Saffron Lemon Potatoes, Cerignola Olives, Tear Drop Peppers, Fennel Emulsion
Dill Purée
*Wine Pairing:* Petit Chablis, William Fèvre, Bourgogne, France (6oz pour)

**Hand Crafted Parsnip Agnolotti (V)**
Brussel Pedals, Heirloom Carrot, Parsley, Sage, Caramelized Onion Brodo
*Wine Pairing:* Chardonnay, Decoy, Sonoma County, California (6oz pour)

**Baked Alaska with Pumpkin Seed Gelato (GF) (V)**
Buckwheat Lemon Sponge, Roasted Sweet Potato Purée, Mayan Spice
*Wine Pairing:* Errazuriz Late Harvest Sauvignon Blanc, Chile (2oz pour)

**Traditional Christmas Pudding (V)**
Kumquat Compote, Brandy Sauce
*Wine Pairing:* Dow’s Late Bottle Vintage Port, Portugal (2oz pour)

**Festive Petit Fours**
Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea

$159 per adult $75 children 12 & under

*Wine Pairing add $50 per guest*

Gratuity and taxes not included

(V) Vegetarian (GF) Gluten-Free

Executive Chef Montgomery Lau