



## **CHRISTMAS MENU**

65 per person

(Does not include beverage, tax or gratuity)

### **APPETIZER**

**Mixed Frisée Lettuce Salad** 

Duck Prosciutto and Confit, Foie Gras, Local Toasted Pecan  
Walnut Honey Sherry Vinaigrette

or

**Homemade Fresh Fettuccini, Creamy Morels**

Fragrant Shiitake Broth, Micro Chervil

### **ENTREE**

**Seared Maine Diver Scallops \*** 

Dungeness Crab, Tomato Risotto,  
Crispy Fennel and Pollen Chimayo Infusion

or

**Grilled Prime Sirloin Cap Steak \***


Buttery Crushed Potato, Roasted Hen of the Wood  
Red Miso Wine Jus

### **DESSERT**

**Frozen Passion Fruit, Cream Cheese Ice Cream Swirl**

Candied Cara Cara Orange, Crispy Sable

or

**Warm Chocolate Cake** 

Caramel Ice Cream



**Gluten Free**



**Vegetarian**

\*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.