



CHRISTMAS PRIX-FIXE MENU

5 COURSES
\$95

First Course

Amuse Bouche of the Day

Second Course

Lobster Bisque

Sweet Corn Panna Cotta, Basil Oil

Seared Ahi Tuna

Orange Segments, Wasabi Cream, Crispy Parsnip, Cucumber, Radish, Baby Kale, Soy Caviar

Beef Carpaccio

Truffle, Chive, Crispy Shallots, Capers, Shaved Clothbound Cheddar

Third Course

Baby Kale Salad

Roasted Apples, Avocado, Heirloom Cherry Tomatoes, Corn Croutons, Meyer Lemon Vinaigrette

Bibb Lettuce Salad

Roasted Pears, Heirloom Cherry Tomatoes, Candied Pecans, White Balsamic Dressing

Golden Beet, Heirloom Tomato and Artichoke Salad

Sunchoke Chips, Goat Cheese Mousse, Radish, Lemon Gel

Fourth Course

Southern Style Turkey Roulade

Sweet Potato Puree, Dressing, Cranberry Sauce, Gravy

Pistachio-Crusted Lamb Loin

Roasted Parsnip Puree, Honey Glazed Carrots, Confit Cipollini, Currant Sauce

Golden Tilefish

Root Vegetable Hash, Clams, Puff Sorghum, Blistered Cherry Tomato, Spinach

Cowboy Ribeye

Potato Puree, Confit Garlic, Glazed Carrots, Peppercorn Medley Wine Reduction

Roasted Rainbow Cauliflower

Green Peas, Braised Carrots, Radish, Garbanzo Beans

Dessert

Buche de Noel

*Gianduja Cremeux, Meringue
Mushrooms*

Nougat Glace

*Pate de Marrons Confits Avec
Vanille, Orange Pepper Tuile*

Gingerbread Creme Brulee

*Spiced Pear
Langues de Chats*

Valrhona Chocolate Souffle

Pistachio Ice Cream, Creme Anglaise