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 Confit avec Vanille, Orange Pepper Tuile
Gingerbread Creme Brulee
Spiced Pear, Langues de Chats
Valrhona Chocolate Souffle
Pistachio Ice Cream, Creme Anglaise