

Christmas Eve Dinner

December 24, 2017

4:00 - 8:00

FIRST COURSE

(select one)

ROASTED PUMPKIN SOUP,
coriander cream, pomegranate seeds and crispy sage

or

LOCAL ENDIVE SALAD,
humboldt fog goat cheese, crispy onions, persimmons,
bacon lardons and creamy buttermilk dressing

ENTRÉE

(select one)

OVEN ROASTED PRIME RIB,
horseradish cream and au jus

or

ALMONDWOOD GRILLED SALMON,
whole grain mustard cream

or

HOUSE MADE GNOCCHETTI
butternut squash, brussels sprouts, hazelnuts and brown butter cream

SIDES

(served family style)

YORKSHIRE PUDDING

POMMES PURÉES, homestyle gravy

ROASTED BRUSSELS SPROUTS, bacon, pearl onions and brown butter hollandaise

DESSERT

CHOCOLATE WALNUT PIE,
chantilly cream

\$65.00 per guest