



Christmas Dinner
Friday, December 25th, 2009

First Course

Purée of Roasted Chestnut
Fines Herbes Truffle Crème Fraîche

Roasted Beet and Pear Salad
Redwood Hill Goat Cheese Crottin
Hazelnut Oil Dressing

Baby Mixed Head of Lettuce
Asiago Flatbread, Grapes and Apple Relish
With Balsamic Vinaigrette

Entrée

Honey Roasted Escolar
Roasted Butternut Squash and Pomegranate Beurre Blanc

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Grilled Natural Angus Filet
Roasted Heirloom Potatoes, Onion Soubise
Wild Mushroom and Cabernet Essence

Creamy Leek Risotto
Creamy Leek Risotto, Asiago Cheese
and Roasted Root vegetable Macedoine 18.75

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Dessert

“Figgy” Pudding
Blood Orange Hard Sauce

Eggnog Crème Brûlée “Tart”

Valrhona Chocolate “Budino”
Mascarpone Gelato and Chocolate Sauce

\$65.00

Corkage fee is 15.00 per 750ml.
18% Gratuity will be added. We support organic farming, responsible animal husbandry,
and sustainable fishing practices.