

Christmas Day Menu 12/25/2024

Appetizers (choose one):

Organic Beet Salad

Balsamic Vinaigrette, Crispy Caramelized Cashews, Crumbled Fresh Cheese, Olive Oil, Watercress

Mixed Green Salad

Freshly Tossed Mixed Greens, Cucumber Slices, Cherry Tomatoes Balsamic Vinaigrette

Ceviche

Seared Raw Rockfish, Lime, Green Leche De Tigre, Coconut Milk, Red Onion, Radish, Celery, Yellow Chili, Sweet Potato, Crackers

Main Courses (choose one):

Seared Turkey Roll

Stuffed with traditional stuffing, served with sweet potato purée, roasted carrots, cranberries, and gravy

House Prime Rib

Served with potato gratin with mushrooms, demi-glace sauce with horseradish.

Braised Lamb Shank

Slow roasted overnight, served with mashed potatoes, broccolini, pan jus.

Roasted Seasonal Mushrooms

With parsnip purée, fennel salad with honey, mustard, and truffle vinaigrette, and buttered leek hearts

Desserts (choose one):

Homemade Quince Paste with Manchego Cheese Chocolate Tart with Coarse Salt

Kid's menu: Chicken tenders with buttered pasta; Grilled steak with French fries; Mac and cheese; Turkey breast with mashed potatoes

\$125 adults; \$55 children under 12