



Christmas Eve

DINNER MENU

Appetizers

LOBSTER RAVIOLI

Black Winter Truffle, Provence Tomato Sauce, 26th Month Parmesan, Chive Oil
22

SHRIMP COCKTAIL

Citrus Poached Shrimp, Avocado Relish, Classic Cocktail Sauce, Lemon Wedge
24

AHI TUNA TARTAR

*Ahi Tuna, Cucumber, Avocado, Edamame, Sweet Chili Sauce, Daikon Sprouts,
Spicy Aioli, Sesame Seeds, Wonton Chips*
18

NEW ENGLAND CLAM CHOWDER

Oyster Crackers, Parsley
CUP 14 | BOWL 16

CRAB & MEYER LEMON RAVIOLI

Fresh Winter Truffle, Vanilla Oil, Roasted Garlic Cream Sauce
22

ARTISAN CHEESE PLATE

*Seasonal Cheeses, Fennel Salami, Fresh Fruit, Orange Marmalade,
Honey, Toasted Baguette*
28

Salads

MIXED GREENS SALAD

*Organic Mixed Greens, Goat Cheese Crumbles, Candied Walnuts, Dried
Cranberries, Pomegranate Seeds, Champagne Vinaigrette*
18

CAESAR SALAD

*Red & Green Romaine, Focaccia Croutons, 26 Month Aged Parmesan Cheese,
Classic Caesar Dressing*
19

ICEBERG WEDGE SALAD

*Baby Iceberg, Honey Cured Bacon, Hard Boiled Egg, Red Onion, Roma Tomato,
Blue Cheese, Red Wine Vinaigrette*
19

Entrees

FILET

*Grilled Filet, Brown Butter Crushed Potatoes, Asparagus,
Red Wine Demi-Glace*
62

ATLANTIC SALMON

*Grilled Atlantic Salmon, Cheese & Potato Gratin, Forest Mushrooms,
Herb Lemon Beurre Blanc*
48

COLORADO LAMB CHOPS

*Roasted Lamb Chops, Roasted Italian Vegetables, Cannellini Beans,
Basil Balsamic Lamb Jus*
62

MOROCCAN SPICED AHI

*Grilled Spiced Ahi, Saffron Cous Cous, Bell Pepper Roma Tomato Shallot,
Lemon, Harissa Yogurt Sauce*
45

SMOKED PORK CHOP

Grilled Pork Chop, Roasted Tomato, Red Potato, Spinach, Sage Pork Sauce
48

JIDORI AIRLINE CHICKEN

*Pan Seared Airline Chicken Breast, Parmesan Risotto, Grilled Broccolini,
Chardonnay Chicken Jus*
45

Desserts

MEYER LEMON CREME BRULEE

*Meyer Lemon, Vanilla Bean, Raspberries,
Almond Biscotti*

16

WINTER BERRY COBBLER

*Warm Berry Cobbler, Berry Sauce, Vanilla
Bean Ice Cream*

16

TOFFEE BUTTER CAKE

*Warm Butter Cake, Milk Chocolate Ganache,
Candied Hazelnuts, Vanilla Bean Ice Cream*

16

FLOURLESS CHOCOLATE CAKE

*Dark Chocolate Flourless Cake, Candied
Pecans, Bourbon Caramel Sauce, Vanilla Bean
Ice Cream*

16

Featured Wines & Sparkling

ROMBAUER CARNEROS | NAPA | 19 / 78

FERRARI-CARANO RESERVE | NAPA VALLEY CARNEROS | 80

CROSSINGS | MARLBOROUGH | SAUVIGNON BLANC | 45

KIM CRAWFORD | MARLBOROUGH | 50

TAIT | THE BALL BUSTER | BAROSSA VALLEY | SYRAH | 16 / 60

LA CREMA | WILLAMETTE VALLEY | PINOT NOIR | 14 / 55

QUILT | NAPA VALLEY | 25 / 99

FREI BROTHERS RESERVE | ALEXANDER VALLEY, SONOMA | 17 / 62

CAYMUS | FAIRFIELD, NAPA VALLEY | 1 LITER | 190

CHATEAU LASSEGUE | BORDEAUX | SAINT-EMILION, FR | 98

SILVER OAK | ALEXANDER VALLEY, CA | 2018 | 30 / 135

JUSTIN | PASO RABLES, CA | 2021 | 19 / 70

Handcrafted Cocktails

17

PASSION PETAL MARTINI

*Tito's Vodka, Passion Fruit, Simple
Syrup, Fresh Lemon Juice, Orange*

SUMMER BUZZ

*Bacardi Rum, Blueberries,
Lemon Juice, Simple Syrup,
Club Soda, Blueberries*

TEE-THYME

*Barr Hill Gin, Blood Orange,
Club Soda, Thyme, Orange, Club Soda,
Dried Blood Orange Slice*

MANGO TANGO RITA

*Don Fulano Blanco Tequila,
Mango, Fresh Lime Juice,
Simple Syrup, Cointreau,
Dried Lime Slice*

BLOSSOM OLD FASHIONED

*Michter's Whiskey, ST. Germain,
Bitters, Orange Peel,
Maraschino Cherry*

ORANGE FIZZ

*Meili Vodka, La Marca Prosecco,
St. Germain, Bitters, Orange Juice,
Fresh Orange Slice*

Champagne Cocktails

17

APERITIVO SPRITZ

Aperol, Sparkling Water, Champagne

KIR ROYALE

Champagne, Chambord, Lemon Twist

After Dinner Drinks

17

ESPRESSO "O" TINI

Absolut Vanilla Vodka, Tia Maria, Espresso, Espresso Beans

IRISH COFFEE

Irish Whiskey, Coffee, Dark Brown Molasses, Heavy Whipped Cream

