Christmas Eve
DINNER MENU

Appetizers

Butternut Squash Ravioli
Brown Butter, Sage, Hazelnut, 26 Month Aged Parmesan Cheese
18

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

Dungeness Crab Bisque
Traditional Crab Bisque, Crab Salad, Chives, Tuscan Olive Oil
Cup 14 | Bowl 16

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, Herb Buttermilk Dressing
19

Entrees

Filet
Grilled Filet, Roasted Garlic Mashed Potatoes, Asparagus, Red Wine Compound Butter, Bordelaise Sauce
62

Atlantic Salmon
Grilled Salmon, French Lentils, Holland Leeks, Heirloom Carrot Puree, Lemon Tarragon Beurre Blanc
48

Domestic Lamb Chops
Roasted Lamb Chops, Celery Root Puree, Roasted Brussel Sprouts, Parmesan Potato Gratin, Rosemary Lamb Sauce
62

Branzino
Pan Roasted Branzino, Blistered Cherry Tomato, Baby Spinach, Cripsy Marble Potatoes, Micro Green Salad, Tuscan Olive Oil
48

Lemongrass Brined Pork Chop
Grilled Pork Chop, Carrots, Peas, Napa Cabbage, Jasmine Rice, Sesame Seeds, Scallions, Ginger Soy Glaze
46

Jidori Airline Chicken
Pan Roasted Airline Chicken Breast, Forest Mushrooms, Potato Gnocchi, Petite Basil, Marsala Chicken Jus
45

Desserts

Milk Chocolate Pecan Creme Brulee
Valrhona Milk Chocolate, Pecan, Vanilla Bean, Maple Bourbon Biscotti
16

Toffee Butter Cake
Warm Butter Cake, Kahula Creme Anglaise, Italian Expresso Gelato
16

Bosc Pear Cobbler
Brown Butter Roasted Pears, Almond Cobbler Crumble, Mint, Belgian Dark Chocolate Gelato
16

Dark Flourless Chocolate Cake
Dark Chocolate, Berry Coulis, Fresh Berries, Mint, Vanilla Bean Gelato
16

Featured Wines & Sparkling

Rombauer Carneros | Napa | 20 / 78
Ferrari-Carano Reserve | Napa Valley Carneros | 85
Crossings | Marlborough | Sauvignon Blanc | 13/48
Kim Crawford | Marlborough | 55
Tait | The Ball Buster | Barossa Valley | Shiraz | 63
La Crema | Willamette Valley | Pinot Noir | 65
Quilt | Napa Valley | 25 / 99
Frei Brothers Reserve | Alexander Valley, Sonoma | 17 / 64
Caymus | Napa Valley,CA | 2022 | 180
Chateau Lassegue | Bordeaux | Saint-Emilion, FR | 98
Silver Oak | Alexander Valley, CA | 2018 | 145
Justin | Paso Rables, CA | 2021 | 20 / 75

Handcrafted Cocktails

18

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

Tee-Thyme
Barr Hill Gin, Blood Orange, Club Soda, Thyme, Orange, Club Soda, Dried Blood Orange Slice

Blossom Old Fashioned
Michter's Whiskey, ST. Germain, Bitters, Orange Peel, Maraschino Cherry

SUMMER BUZZ
Bacardi Rum, Blueberries, Lemon Juice, Simple Syrup, Club Soda, Blueberries

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

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

Champagne Cocktails

18

Aperitivo Spritz
Aperol, Sparkling Water, Champagne

Kir Royale
Champagne, Chambord, Lemon Twist

After Dinner Drinks

18

Espress "o" Tini
Absolut Vanilla Vodka, Tia Maria, Espresso, Espresso Beans

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