



CHRISTMAS EVE 2014

TWO COURSE \$38
THREE COURSE \$46

Appetizers & Salads

GRILLED ARTICHOKE tartar sauce

SHELLFISH CHOWDER mussels, clams, potatoes, bacon

BUTTERNUT SQUASH SOUP roasted chestnuts, vanilla oil

DUCK BRUSCHETTA onion marmalade, goat cheese, basil pesto

DUNGENESS CRAB CAKES herb salad, tarragon aioli, preserved lemon

MIX GREENS cranberries, toasted almonds, blue cheese, pomegranate vinaigrette

CAESAR shaved parmesan cheese, ciabatta croutons, Spanish white anchovies

Entrees

LOBSTER CARBONARA steamed clams, bacon, tomatoes, basil pesto

MEATLOAF mashed potatoes, Swiss chard, cabernet mushroom gravy

MAHI MAHI parsnip puree, mushrooms, butter braised shallots, thyme jus

VENISON FILET sweet potato gratin, green beans, almonds, pomegranate reduction

GRILLED PORK CHOP chestnut-cranberry stuffing, braised brussel sprouts, apple sauce

DUCK BREAST ginger creamed lentils, baby kale, pickled onions, warm bacon vinaigrette

NEW YORK STEAK & LOBSTER parmesan potato gratin, broccolini, béarnaise sauce *(add \$12.00)*

Dessert

WARM CHOCOLATE TRUFFLE CAKE strawberry crème anglaise, candy cane ice cream

MEYER LEMON CHEESECAKE port poached grapes, spearmint syrup

CARAMEL APPLE BREAD PUDDING vanilla ice cream, hard cider sauce

Menu items subject to change without notice