

# MERRY CHRISTMAS

Please select one from each course.

## Starter

Buttermilk Fried Calamari & Rock Shrimp, Fennel & Spicy Aioli Crab Bisque, Chive Oil & Crab Crostini Dungeness Crab Salad, Avocado & Citrus Vinaigrette Star Route Farms Little Gem Salad, Black Pepper Pecans, Roquefort Cheese, & Vinaigrette

# Maín Course

Mixed Grill, Salmon, Prawns, Scallops, & Lobster Tail with Fingerling Potatoes, Frisée, & Lemon Aioli Prime Rib Eye, Potato Gratín, Swiss Chard, & Horseradish Cream Sauce Liberty Farm Duck Breast, Oven Roasted Root Vegetables & Apple Chutney Penne Pasta, Roasted Butternut Squash, Kale, & Wild Mushrooms

#### Dessert

Chocolate Fondant with Raspberry Coulis Vanilla Bean Crème Brulee with Fresh Berries Almond Cake with Sabayon & Poached Pear

## 95.

Per person, does not include beverages, taxes, or gratuity. 5% administrative surcharge will be added to all food and beverage sales. 18% gratuity will be added to groups of six or more. Corkage of \$20 per 750ml. One corkage waived per bottle purchase. Menu is subject to change.