Christmas Day

THURSDAY, DECEMBER 25, 2025

FIRST COURSE

Dungeness Crab & Citrus Cocktail GF DF endive, frisée, citrus remoulade, pickled celery root, radish, fresh citrus, micro herbs

Roasted Pear Salad GFVG red oak, frisée, endive, gorgonzola, cranberry, walnut brittle, sherry walnut vinaigrette

SECOND COURSE

Chestnut & Winter Squash Soup GFV crispy sage, crème fraîche

THIRD COURSE

choice of one

Slow Roasted Prime Rib of Beef

creamed greens, umami heirloom potatoes, roast baby carrots

Braised Lamb Daube

moroccan spiced rice, honey roasted baby carrots, crispy brussels sprouts

V Vegan

VG Vegetarian

DF Dairy Free

GF Gluten Free



Pan Roasted Halibut

lobster velouté, whipped potato, leeks, french beans, brussels sprouts

Roast Duck Breast

persimmon, celeriac, chestnut stuffing, pole beans, duck jus

Cioppino GF DF

halibut, clams, mussels, shrimp, saffron crab rice, crispy leeks, braised tomato bouillabaisse, grilled bread

Wild Mushroom Wellington GFVG

braised greens, mushroom demi, caramelized onion, whipped potato, roasted vegetables

DESSERT

Ginger Banana Cake V

whiskey caramel, vanilla bean gelato

Apple Cake Tatin V

cinnamon ice cream, caramel

