

Christmas Eve

WEDNESDAY, DECEMBER 24, 2025

FIRST COURSE

choice of one

Braised Muscovy Duck

turnip and chard dumplings, duck jus, thyme butter, parmesan

Winter Ravioli GFV

*toasted sage butter, roasted apple purée, butternut squash,
gorgonzola, walnuts, radicchio*

SECOND COURSE

choice of one

Dungeness Crab Bisque GF DF

coconut crème fraîche, sherry, crab salad, chive

Roasted Beet & Persimmon Salad GFV

*baby frisée, red oak, endive, sonoma goat cheese,
pickled red onion, hazelnuts, maple vinaigrette*



cavallopoint

the lodge at the golden gate

V Vegetarian

VG Vegan

DF Dairy Free

GF Gluten Free

THIRD COURSE

choice of one

Stout Braised Beef Short Rib GF

smokey polenta, roasted root vegetables, fig demi, parsley pistou

Five Spice Grilled Pomegranate Pork Chop GF DF

sweet potato mash, french beans, brussels sprouts, pomegranate glaze

Braised Lamb Daube DF

moroccan rice, honey roasted baby carrots, crispy brussels sprouts

Pan Roasted Halibut

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

Roast Duck Breast

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

Stuffed Acorn Squash GF VG

wild mushroom, poblano and brown rice stuffing, swiss chard, raisins, olives, coconut walnut bechamel, pomegranate, micro cilantro

DESSERT

choice of one

Mexican Chocolate Hazelnut Entremet GF V

eggnog

Apple Cake Tatin V

cinnamon ice cream, caramel