

CHRISTMAS DAY 2026

FIRST COURSE

DUNGENESS CRAB AND CIRTUS COCKTAIL (gf, df)

Endive, Frisée, Citrus Remoulade, Pickled Celery Root, Radish, Fresh Citrus, Micro Herbs

or

ROASTED PEAR SALAD (gf, v)

Frisée, Red Oak, Endive, Gorgonzola, Cranberry, Walnut Brittle, Sherry-Walnut Vinaigrette



SECOND COURSE

CHESTNUT AND WINTER SQUASH SOUP (gf, v)

Crispy Sage, Crème Fraîche



MAINS

CHOICE OF ONE

WILD MUSHROOM TART (vg, gf)

Braised Greens, Foraged Mushrooms, Caramelized Onion, Whipped Potato, Roasted Vegetables

BRAISED LAMB DAUBE (df)

Morrocan Rice, Honey Roasted Baby Carrots, Crispy Brussel Sprouts

PAN ROASTED HALIBUT

Lobster Velouté, Whipped Potato, Leeks, French Beans, Brussel Sprouts

ROASTED DUCK BREAST

Persimmon, Celeriac, Chestnut Stuffing, Pole Beans, Duck Jus

CIOPPINO (df)

Halibut, Clams, Mussels, Shrimp, Saffron Crab Rice, Crispy Leeks
Braised Tomato Bouillabaisse, Grilled Bread

SLOW ROASTED BEEF PRIME RIB

Creamed Greens, Umami Heirloom Potatoes, Roast Baby Carrots



DESSERT

GINGER BANANA CAKE (v)

Whiskey Caramel, Vanilla Bean Gelato
or

BROWN BUTTER POT DE CRÈME (gf, v)

Apple Confit, Salted Toasted Oats, Chantilly

df - dairy free

gf - gluten free

vg - vegan

v - vegetarian

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CHRISTMAS 2026 KIDS MENU

FIRST COURSE

ROMAINE HEARTS (gf, veg)

Shaved Carrot, Cucumber, Tomato, Buttermilk Dressing



MAINS CHOICE OF ONE

SLOW ROAST BEEF

roasted heirloom potatoes, baby carrots, jus

MARY'S ORGANIC CHICKEN

baby potatoes, broccolini, jus

CHEESE RAVIOLI

roasted baby tomatoes, basil

MINI BURGER AND FRIES



DESSERT

STRAWBERRY TRIFLE

citrus cake, whipped cream, white chocolate pastry cream

df - dairy free

gf - gluten free

v - vegan

veg - vegetarian

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