

CHRISTMAS EVE 2026

FIRST COURSE

BRAISED MUSCOVY DUCK

Turnip and Chard Dumplings, Duck Jus, Thyme Butter, Parmesan

or

WINTER RAVIOLI (gf, v)

Toasted Sage Butter, Roasted Apple Purée, Butternut Squash, Gorgonzola, Walnuts, Radicchio



SECOND COURSE

DUNGENESS CRAB BISQUE (gf, df)

Coconut Crème Fraîche, Sherry, Crab Salad, Chive

or

ROASTED BEET AND PERSIMMON SALAD (v, gf)

Baby Frisée, Red Oak, Endive, Citrus, Sonoma Goat Cheese, Pickled Red Onion
Hazelnuts, Maple Vinaigrette



MAINS

CHOICE OF ONE

STUFFED ACORN SQUASH (vg, gf)

Wild Mushroom, Poblano and Brown Rice Stuffing, Swiss Chard, Raisins, Olives
Coconut-Walnut Bechamel, Pomegranate, Micro Cilantro

BRAISED LAMB DAUBE (df)

Moroccan 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

STOUT BRAISED BEEF SHORT RIB (gf)

Smokey Polenta, Roasted Root Vegetables, Fig Demi, Parsley Pistou

FIVE SPICED GRILLED POMEGRANATE PORK TENDERLOIN (gf, df)

Sweet Potato Mash, French Beans, Brussel Sprouts, Pomegranate Glaze



DESSERT

DARK CHOCOLATE MOUSSE CAKE (v)

Eggnog Mousse, Crunchy Meringue

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 EVE 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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