Christmas Eve Dinner

Pre Fixe 5-Course Dinner \$139 per guest, \$45 for children 12 and under

Amuse Sampler

Cabernet Braised Short Rib Crostini Seared Hokkaido Scallop with Ossetra Caviar and Black Truffle Cream Raspberry Elk Skewer with Wild Berry Salsa

Seasonal Soup

Cream of Golden Potato with Saffron and Caramelized Cashews

Festive Salad

Butter Lettuce, Aged Manchego, Tangerine Chili Marinated Nicoise Olives and Brioche Crumbs in a Fuji Apple-Clover Honey Vinaigrette

Choice of Main

Blood Orange and Harissa Grilled Lamb Rack Roasted Sunchokes and Seared Asparagus Tips

Or Seared Halibut Filet Mandarin Buerre Blanc and Risotto Milanese

Dessert

Baked Four Cheese Tart with Grilled Pears with Tondo Twelve Year Drip