

Holiday Celebration Menu

December 24 & 25, 2017

Amuse Bouche

Foie Gras Mousse

Streusel, Sauternes Jelly NF, EF

First Course

Ahi & Hamachi Crudo

Chia, Sea Asparagus, Radish, Pomegranate, Citrus GF, NF, DF, EF

Melville, Pinot Noir, Santa Rita Hills, 2014

Soup

Truffle Butternut Squash Soup

Pumpkin Seeds, Bacon, Truffle Crème Fraiche GF, NF, EF

Trefethen Estate, Chardonnay, Oak Knoll, Napa Valley 2016

Ocean

Shellfish Ravioli

Hamakua Mushrooms, Lobster Sauce, Herb Coulis GF, NF, EF

Chateau d'Esclans, 'Whispering Angel' Rose, Cotes de Provence, France, 2016

Land

Hawaiian Salt & Herb Crusted Colorado Rack of Lamb

Roasted Heirloom Carrots, Seasonal Beans, Winter Spiced Raisins, Macadamia Nuts, Lamb Jus DF

Trefethen Estate, Cabernet Sauvignon, Oak Knoll, Napa Valley, 2014

or

Grilled Prime New York Strip Steak (8 oz)

Mashed Potatoes, Seasonal Vegetables, Red Wine Sauce

Stag's Leap, 'Hands of Time' Red Blend, Napa Valley, 2013

Dessert

Yuzu Cheesecake

Speculoos Biscuit, Coconut Sorbet

Coffee or Fine Tea

110 per person

45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*