



CHRISTMAS EVE 4 COURSE MENU

\$85 PER PERSON
DECEMBER 24, 2016
5:00 PM - 10:00 PM

..... FIRST COURSE

SQUASH BISQUE

cinnamon chantilly, black pepper cracker

..... SECOND COURSE

choice of one

SMOKED ALBACORE TUNA CARPACCIO

Ahi tuna crudo, yuzu vinaigrette

COFFEE CRUSTED VENISON

Autumn greens, balsamic reduction

ROASTED BABY BEETS & GOAT CHEESE

walnut praline, micro lettuce

..... THIRD COURSE

choice of one

ROASTED RACK OF LAMB

mushroom farrotto, tomato olive ragu

WILD MUSHROOM CANNELLONI

parmesan cream

GARLIC, ROSEMARY & THYME PORCHETTA

fingerling potatoes, Brussels sprouts, Madeira jus

SEARED LOIS LAKE STEELHEAD

root vegetable risotto, vermouth butter, sunchoke chips

..... FOURTH COURSE

STICKY TOFFEE PUDDING

whiskey caramel, sour cream ice cream