



CHRISTMAS MENU

2015

CASEY OVERTON
Chef de Cuisine

LEE SMITH
Executive Pastry Chef

TIFFANY RODRIGUEZ
General Manager



LIMESTONE LETTUCE SALAD

Black Pepper Croutons and Fennel, Meyer Lemon Dressing

or

SHRIMP-STUFFED LOCAL SQUID

Braised Tomato and Polenta, Garlic Butter

or

CELERY ROOT AND MARKET APPLE SOUP

Cider Braised Bacon and Chestnuts, Calvados Gastrique

-

ROASTED SCALLOPS

Winter Squash Gnocchi and Melted Leeks, Sage Brown Butter

or

PAN-SEARED JOHN DORY

Wild Mushrooms and Braised Cabbage, Truffle Soubise

or

BRAISED LAMB SHANK

Moroccan-Spiced Rice, Roasted Carrots and Spicy Chickpeas, Pomegranate

or

GRILLED NEW YORK STRIP

Fondant Potato and Asparagus, Sauce Béarnaise

-

WHITE CHOCOLATE FLAN

Mandarin, Napoleon Brandy and Cinnamon, Frozen Orange

or

RASPBERRY REDCURRANT PAVLOVA

Baked Meringues, Pink Peppercorns

White Cranberry Granité and Red Cranberry Ice Cream, Hibiscus

\$125 per person
