

# Christmas Day

4 courses \$65

**First course**  
*(kindly choose one)*

shaved winter fruit salad  
bitter winter greens, shaved comice pears, granny smith apple  
pomegranate, citrus, late harvest riesling vinaigrette



curried squash puree  
roasted chestnut



**Second course**  
*(kindly choose one)*

salmon duet  
scottish smoked, ricotta pancake  
pastrami cured, buck wheat blini



chilled seafood sampler  
native oysters on the half shell, citrus poached shrimp, alaskan king crab  
scallop ceviche



Egg and pudding  
brioche and sausage pudding, sunny side duck egg, béarnaise



**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food born illness.\*\***

Third course  
*(kindly choose one)*

surf and turf  
petite sirloin, gulf shrimp  
truffled mashed, winter vegetables, bordelaise



massachusetts barramundi  
charred cauliflower and parsnip puree, persimmon citrus pomegranate salsa.



organic chicken roulade  
fig and apricot, whipped sweet potatoes, petite vegetable jardiniere, cider jus



mushroom and goat cheese ravioli  
organic petite squashes, wild mushrooms, truffled pesto  
*(gluten free pasta)*



Dessert  
*(kindly choose one)*

hot cocoa and cookies



whipped chai cheese cake with apples pears and apricots



bailey's mousse banana chocolate pretzel caramel

