

# CHRISTMAS MENU

## \$135 PER PERSON | +\$65 FOR WINE PAIRINGS

#### amuse

#### **BEET CROSTINI**

whipped garlic burrata

## first course | please select one

## WINTER SALAD

baby  $\operatorname{\mathsf{gem}}$  lettuce, dried cranberries, candied walnuts,  $\operatorname{\mathsf{smoked}}$  goat cheese, blood orange vinaigrette

PAIRED WITH: 2021 Barard Griffin Sauvignon Blanc, Columbia Valley, WA

#### LOBSTER BISQUE

butter poached lobster, fresh herbs, sourdough crumble PAIRED WITH: 2020 Flat Top Hills **Chardonnay**, St. Helena, CA

#### **BEET CARPACCIO**

whipped ricotta, pickled shallots, toasted pistachios PAIRED WITH: 2018 Murgo Brut Rosé Metodo Classico, Sicily, IT

#### **second course** | please select one

#### ROASTED CAULIFLOWER

herb yogurt, orange segments, harissa oil PAIRED WITH: 2020 Richard Bocking Riesling, Mosel, GR

#### **SEARED SCALLOPS**

pommes purée, chive parsley butter, brown butter crumbs PAIRED WITH: 2021 L'Ecole Chenin Blanc "Old Vines", Yakima Valley, WA

#### BEEF TARTARE

black truffle aioli, chives, pickled mustard seeds PAIRED WITH: 2021 Mary Taylor Saint-Pourçain **Gamay Rosé**, *Loire, FR* 

## third course | please select one

#### **ELK LOIN**

barley risotto, roasted mushrooms, port wine cherry reduction PAIRED WITH: 2018 Mary Taylor Bordeaux Rouge, Bourdeaux, FR

## **OVEN ROASTED MISO EGGPLANT**

warm orzo quinoa salad, chimichurri PAIRED WITH: 2022 Domaine Dupeuble **Beaujolais**, *Beaujolais*, *FR* 

### PRIME NEW YORK STRIP

rosemary garlic butter, pommes purée, honey demi-glacé PAIRED WITH: 2019 Dry Creek Heritage Vines  ${f Zinfandel}$ ,  ${\it Sonoma}$ ,  ${\it CA}$ 

## SHORT RIB RAGU

pappardelle pasta, parmesan cheese, garlic breadcrumbs PAIRED WITH: 2020 Braai Cabernet Sauvignon, Cape Town, SA

## dessert | please select one

#### SUGAR PLUM COBBLER

vanilla cinnamon ice cream, gingerbread topping, cranberry compote PAIRED WITH: 2019 Fossil Point Pinot Noir, Edna Valley, CA

## CHOCOLATE TORTE

almond whipped cream, spiced strawberry coulis PAIRED WITH: 2021 Decoy  $\mathbf{Ros\acute{e}}, \mathit{Central Coast}, \mathit{CA}$ 

## BAKLAVA

pistachio brittle, egg custard ice cream PAIRED WITH: Bodegas Delgado Zuleta PX **Sherry**, *Andalucia*, *SP*