



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts

Merry Christmas

The Feast of the Four Dishes, An Christmas Tradition | Four Courses | \$75 or \$ 110 Including Wine Pairing

First

Soup

Lobster Bisque | Truffle Foam | Crouton

Salad

Baby Mix | Roasted Root Vegetable | Poached Pears | Local Mini Tomato | Balsamic Dressing

[Domaine De Paris | Rose | France](#)

Second

Pumkin Agnolotti

Pumpkin | Creamy Tomato Sauce | Kalamata Olive Powder | Basil Lemon Oil

Scallop

Mushroom | Rutabaga Puree | Pepitas | Truffle Balsamic | Lemon Oil

[La Crema Chardonnay](#)

Main

Beef CAB

Beef Tenderloin | Grilled Broccolini | Truffle Yukon Gold Potato | Bordelaise Sauce

Add Loster \$45

Slow Roasted Turkey

Cranberry | Mashed Potato | Roasted Root Vegetables & Brussel Sprouts | Sage Infused Turkey Gravy

Grouper

Crab Crusted | Grilled Asparagus | Truffle Yukon Gold Potato | Lemon Butter Sauce

[Justin California Cabernet Sauvignon](#)

Dessert

Christmas Pudding

Seven Fathom Rum Sauce | Brown Butter Crumble | Maple & Cinnamon Ice-Cream

Peacan Pie

Vanilla Ice Cream

[Rickety Bridge Noble Late Harvest](#)