

Christmas Eve Dinner

December 24, 2014

Starters

Organic Green Salad

Crows Dairy Goat Cheese, Pears, Pomegranate Vinaigrette

Crispy Duck Confit

Frisee, Watercress, Hazelnuts, Citrus Vinaigrette

Chestnut Agnolotti

Dungeness Crab, Chanterelles, Persimmon

Lobster Bisque

Lobster Croutons, Fennel, Caviar

Day Boat Scallops

Leeks, Butternut Squash, Tangerine Brown Butter

Entrees

California Halibut

Artichoke, Fennel, Mussels, Preserved Lemon Broth

Carved Free Range Turkey

Roasted Garlic Mashed Potatoes, Cornbread Stuffing, Roasted Roots, Cranberry-Orange Chutney

Grilled Filet Mignon

Smoked Potato Croquettes, Roasted Brussels Sprouts, Tomato-Cabernet Reduction

Colorado Lamb Loin

Meyer Lemon Farrotto, Tuscan Kale, Harissa Yogurt, Pine Nuts

Loch Duart Salmon

Pole Beans, Sweet and Sour Pomegranate, Pistachio Vinaigrette

Farmers Market Vegetable Harvest

Wild Mushroom Risotto, Winter Vegetable Sauté, Swiss Chard

Desserts

Brown Butter-White Chocolate Torte

Double Fudge Cookie, Coffee Ice Cream, Butterscotch

Hot Apple Cobbler

Orange Cranberry Sauce, Oat Streusel, Gingerbread Ice Cream

Crème Brulee

Sweet Yams, Marshmallow, Maple-Pecan Cookie, Blood Orange

\$80.00 per person plus tax and gratuity

\$29.00 for children ages 6 to 12

Children 5 and under complimentary