

# *Christmas Dinner*

*December 25, 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*