



## Christmas Eve

December 24<sup>th</sup>, 2018 | 4:00 - 10:00 pm

“There is nothing in the world so irresistibly contagious as laughter and good humor.”

- Charles Dickens, *A Christmas Carol*

### APPETIZERS

LOBSTER BISQUE 9  
sherry, crabmeat & goat cheese crostini

PUMPKIN MASCARPONE RAVIOLI 12  
roasted butternut squash  
& brown butter sage sauce

GOLDEN BEET SALAD 10  
radicchio, shaved brussels sprouts,  
goat cheese, mustard-thyme vinaigrette

AHI TARTARE 15  
avocado, cucumber, cilantro,  
vine ripened tomato, citrus olive tapenade

LOBSTER & SHRIMP POTSTICKERS 14  
roasted fresno chilies, spicy lemon sauce

VINE RIPENED TOMATO & BURRATA 12  
extra virgin olive oil, torn basil,  
grilled ciabatta, balsamic reduction

### ENTRÉES

CHICKEN PICCATA 21  
roasted butternut squash, caramelized  
onions, roasted potatoes, crispy sage

FILET MIGNON 30  
6oz filet, truffle potato gratin,  
haricot vert, point reyes blue cheese,  
rosemary chianti sauce

CAST IRON SEARED SEA SCALLOPS 28  
spinach-parmesan risotto,  
golden tomato marinara

PAN ROASTED SCOTTISH SALMON 24  
brussels sprouts, radicchio,  
baby spinach, mustard glaze

BAROLO BRAISED SHORT RIB 25  
sage butternut squash polenta,  
roasted tomato, wild mushroom jus

### DESSERTS

EGG NOG CRÈME BRÛLÉE 8  
raspberry sauce

MOLTEN CHOCOLATE  
LAVA CAKE 9  
vanilla gelato

WHITE CHOCOLATE MOUSSE  
& CRISPY CARAMEL TUILE 8  
amaretto cookie crumbles  
& blueberry coulis



3 Courses for \$42 or a la carte