

# CHRISTMAS LUNCH

## APPETISERS

### Cauliflower + Apple Soup

herb crème fraîche <sup>GF NF</sup>

### Maryland Crab Cake

lobster cognac sauce, tomato salsa <sup>GF NF CS</sup>

### Baby Lettuce Salad

candied walnuts, cherry tomatoes, red onion,  
cucumber, orange + fresh herb dressing <sup>GF DF</sup>

### Organic Chicken + Applewood Bacon Terrine

baby spinach, fresh orange segments, cranberry vinaigrette <sup>GF NF</sup>

## ENTRÉES

### Free-Range Turkey Breast

cumberland sausage stuffing + cassava pie <sup>NF DF</sup>

### Grilled 6oz Tenderloin

boursin mashed potatoes, fresh broccoli, port wine sauce <sup>GF NF</sup>

### Grilled Organic Salmon

honey roasted fingerling potatoes, saffron butter sauce <sup>GF NF</sup>

### Butternut Squash + Vegetable Risotto

fresh shaved parmesan <sup>GF NF</sup>

## DESSERT

### Rum Cake

fresh berries, chantilly cream <sup>NF</sup>

### Apple Crumble

rum raisin ice cream

### Jessica's Cheesecake

NY style cheesecake, mixed berry compote <sup>NF</sup>

*\$80 / person + grats*

## WINE PAIRINGS

### White

2016 Center of Effort, Chardonnay Edna Valley, CA, USA \$85

2019 Stringer, Chardonnay, Santa Rita Hills, CA, USA \$95

### Red

2016 Center of Effort, Pinot Noir, Edna Valley, CA, USA \$110

2019 Sojourn Cellars, Pinot Noir, Sonoma Coast, CA, USA \$120