

CHRISTMAS DINNER

APPETISERS

Cauliflower + Apple Soup
herb crème fraîche ^{GF NF}

Maryland Crab Cake
lobster cognac sauce, tomato salsa ^{GF NF CS}

Baby Lettuce Salad
candied walnuts, cherry tomatoes, red onion,
cucumber, orange + fresh herb dressing ^{GF DF}

Loch Fyne Scottish Smoked Salmon
lump crab + shrimp mousse, baby arugula, lemongrass vinaigrette ^{GF NF CS}

ENTRÉES

Free-Range Turkey Breast
cumberland sausage stuffing + cassava pie ^{NF DF}

Grilled 6oz Tenderloin
boursin mashed potatoes, fresh broccoli, port wine sauce ^{GF NF}

Grilled Organic Salmon
honey roasted fingerling potatoes, saffron butter sauce ^{GF NF}

Butternut Squash + Vegetable Risotto
fresh shaved parmesan ^{GF NF}

DESSERT

Sticky Toffee Pudding
vanilla ice cream, chocolate fudge

Black Forest Cake
chocolate sponge cake filled with cherry + chantilly cream ^{NF}

Jessica's Cheesecake
NY style cheesecake, mixed berry compote ^{NF}

\$100 / 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