

# CHRISTMAS DINNER

## APPETISERS

### Cauliflower + Apple Soup

herb crème fraîche <sup>GF NF</sup>

### Pulled Pork + Vegetable Spring Roll

broccoli slaw, sesame, honey + cilantro dressing <sup>DF</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>

### Surf n Turf

sautéed baby vegetables, roasted fingerling potatoes,  
port wine sauce (\$20 dollar surcharge) <sup>GF DF NF</sup>

### Almond Crusted Halibut

saffron pearl potatoes, grilled asparagus, lemon butter sauce <sup>GF</sup>

### Butternut Squash + Vegetable Risotto

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

## DESSERT

### Christmas Trifle

madeira syrup, fresh berries + cream <sup>NF</sup>

### Egg Nog Bread Pudding

cranberries, rum ice cream

### Jessica's Cheesecake

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

\$120 / 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

**GF** Gluten-Free   **NF** Nut-Free   **DF** Dairy-Free  
**CS** Contains Shellfish   **S** Contains Sesame   **SOY** Contains Soy