



Beverage Specials

Gingerbread Cocktail
Vodka, Baileys, Coffee, Ginger Syrup
8

Domaine Chandon Etoile Brut, CA
Glass 13 Bottle 59

Happy Holidays!

Hors d'oeuvres

Oysters on the Halfshell*
Champagne Mignonette
18

Seared Foie Gras
Pain Perdu, Apple Butter
18

*\$4 supplement to replace first course in Prix Fixe Menu
Wine Pairing: Riesling, Snoqualmie, Columbia Valley, Washington, 2013*

Christmas Eve Prix Fixe Menu

Please choose 1 item from each course

First Course

Escargots En Croute
Goat Cheese Fondue, Puff Pastry, White Wine
Wine Pairing: Chablis, Joseph Drouhin, Burgundy, France, 2015

Butternut Squash Soup
Braised Lamb Ravioli, Pumpkin Oil
Wine Pairing: Rosé, Domaine Les Grand Bois, Cotes du Rhone, France, 2015

Second Course

Roasted Goose*
Chestnut Bread Pudding, Brussel Sprouts, Cranberry
Wine Pairing: Vaucluse, 'Le Pigeolet,' Selon Frederic & Daniel Brunier, Rhone, France, 2014

Pan Roasted Fresh Catch
Spaghetti Squash, Spinach, Wild Mushrooms, Maltaise Sauce
Wine Pairing: Bourgogne, Louis Chevallier, Burgundy, France, 2014

Finale

Dark Chocolate-Peppermint Soufflé
Wine Pairing: Port, Dow 10 year old Tawny, Portugal, NV

Gingerbread Crème Brulée
Gingerbread-White Chocolate Blondie
Wine Pairing: La Fleur D'Or Sauternes, 2011

*\$49 plus tax and gratuity
Wine Pairing \$18 additional*