



Merry Christmas!

Please select one item from each course

First Course

Poached Local Shrimp
Marinated Mushrooms, Artisan Lettuce
Lemon Vinaigrette
*Pouilly Fume, "La Moynerie" Michel Redde
Loire, France, 2017*

Lobster Bisque
Lobster Timbale, Garlic Croutons
Pouilly-Fuissé, Sangouard-Guyot, Burgundy, Fr, 2017

Roasted Beet Salad
Arugula, Citrus, Pistachios, Crème Fraiche
Brut Rosé, Bouvet, Loire, France, NV

Seared Foie Gras
Sauternes Poached Apples, Duck Jus, Baguette
*\$6 supplement
Gewurztraminer, "Reserve," Lucien Albrecht
Alsace, France, 2017*

Second Course

Roasted Goose
Chestnut Bread Pudding, Leeks, Cranberry
Morgon, Chateau des Jacques, Beaujolais, France, 2016

Pan Seared Local Catch
Lentils, Cauliflower Puree, Sautéed Greens
Truffle Beurre Blanc
*Les Hauts Plateaux, Alpes de Haut Provence IGP
France, 2018*

Entrecote de Boeuf
Pomme Puree, Wild Mushrooms, Spinach
Truffle Jus
*Cotes du Rhone Villages, Les Cassagnes de La Nerthe,
Rhône, France, 2016*

Seared Diver Scallops
Winter Squash Puree, Brussel Sprouts
Sweet Onion & Bacon Vinaigrette
Pinot Gris, Solena, Willamette Valley, Oregon, 2017

A vegetarian entrée is available upon request

Finale

Chocolate Candy Cane Soufflé
Crème de Menthe Anglaise, Candy Cane Dust
Port, Dow 10 year old Tawny, Portugal, NV

Lemon Cheesecake
Gingerbread, Caramel, Chantilly Cream
House made Limoncello

Cinnamon Crème Brulée
Red Velvet Cookie
Moscato d'Asti, Michele Chiarlo, Barolo, Italy, 2017

Duo of French Cheeses
Brillat Savarin & Ossau-Iraty
Walnuts, Honey
Bourgogne, Joseph Drouhin, France, 2016

\$49 per Guest
Wine Pairing \$19

Tax & Gratuity additional