CHRISTMAS DINNER

AMUSE-BOUCHE

ROASTED BEET TARTLET
Za'atar | Feta | Alliums

C1

WINTER CITRUS AND FENNEL
Marinated Castelvetrano Olives |
Rojo and Coriander

CHICKEN AND BRIOCHE
Liver Mousse | Port and Blackberries

SCALLOP AND SAKURA PORK BELLY
Pumpkin | Pimentón | Chorizo Brodo

C1.5

BRIOCHE
Green Chile Maître d'Hôtel Butter

C2

STEELHEAD AND BRASSICAS
Napa Cabbage | Carrot Variations |
Sauce Vin Blanc

GRILLED CALOTTE AND TRUFFLES
Cauliflower | Caramelized Alliums | Bordelaise

CHESTNUT AGNOLOTTI
Leek and Green Chile Fondue |
Deer Creek Cheddar | Mushrooms

C3

ARROZ CON LECHE
Sandia Dulce | Prickly Pear

CHOCOLATE GINGERBREAD
Brown Butter Ice Cream | Caramelized Apples

BLUE CORN MADELEINES
Cranberries and Candied Citrus | Crème fraîche

Executive Chef Goran Basarov

PRIX FIXE*
$120 per Adult / Kids ½ Off

À LA CARTE*

Individual Appetizer	$25
Individual Entrée	$65
Individual Dessert	$20

*Plus tax and 23% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness.