

Christmas in the Dining Room

Starters

Spicy Virginia Quail

Autumn herb salad, apricot and apple velouté, celery

Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown", Livermore Valley, 12 per glass

Lobster Raviolis

Pickled micro mushrooms, cauliflower silk, lobster Americaine

Endive Salad

Pickled pumpkin, fennel, baby mustard greens, pomegranate
bourbon-pumpkin vinaigrette

Suggested pairing: Loosen Bros., Riesling, "Dr. L", Mosel, Germany, 14 per glass

Entrées

Sage Roasted Heritage Turkey

Butter whipped potatoes, cornbread stuffing, French green beans, cranberry compote, gravy

Suggested pairing: Meiomi, Pinot Noir, Central Coast, California, 15 per glass

Slow Roasted Prime Rib*

Roasted garlic whipped potatoes, bacon roasted brussels sprouts, carrots,
Yorkshire pudding, creamy horseradish, au jus

Suggested pairing: Louis M. Martini, Cabernet Sauvignon, Sonoma County, California, 13 per glass

Atlantic Halibut with Vegetable Crust

Crawfish-Yukon potato "risotto", king mushrooms, saffron vin blanc

Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown", Livermore Valley, 12 per glass

Sautéed Allegheny Mountain Trout Almondine

Marble potatoes, haricot verts, macerated grapes, brown butter sauce

Suggested pairing: Kendall-Jackson, Chardonnay, "Vintner's Reserve", California, 13 per glass

Desserts

Chocolate Symphony

Hazelnut-pear sponge, dark chocolate whipped ganache, sugarcoated cherries

Suggested pairing: Taylor Fladgate 20-year Tawny Port, Portugal, 15 per glass

Petite Pumpkin Gateau

Pumpkin spiced mousse, cranberry compote, gingersnap cookie

Suggested pairing: La Fleur d'Or, Sauternes, Bordeaux, France, 17 per glass

Vanilla Ice Cream with Classic Gold Brick Sauce

Bourbon chocolate sponge, Homestead chocolate gold brick sauce, candied pecans

Suggested pairing: Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy 187ml, 16 per glass

John Ferguson, Executive Chef
Leen Kim, Executive Pastry Chef
Michael May, Sous Chef

\$75 per person, tax and gratuity additional.

Suggested wine and liquor pairings not included in menu price. Wines are priced at 6 oz. per glass.

An automatic service charge of 20% applies to parties of 8 or more.

Gluten free options available on request.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.*