



CHRISTMAS DINNER

FIRST COURSE

- CHOOSE ONE OF THE FOLLOWING -

FIRE ROASTED CHESTNUT BISQUE spiced crema, X.V.O.O
(GF, VG, V - available without crema)

PETITE WINTER GREENS baby kale, spinach, tatsoi, swiss chard,
radicchio, marcona almonds, cranberry, citrus, local goat cheese, aged
balsamic emulsion (GF, VG, V - available without cheese)

OREGON COAST poached white shrimp cocktail, crab maison,
kumamoto oysters, mignonette, shaved horseradish, arugula, crostini (GF)

CRISPY PORK BELLY grilled fuji apple, parsnip risotto, port gastrique (GF)

SECOND COURSE

- CHOOSE ONE OF THE FOLLOWING -

DEMKOTA RANCH PRIME RIB yukon gold potato purée, brussel
sprouts, glazed carrots, rosemary butter, natural jus (GF)

DRAKE FARMS DUCK BREAST roasted butternut squash,
parsnip purée, confit marble potato, cabernet reduction (GF)

ROASTED CHILEAN SEA BASS preserved lemon,
english pea, tomato consommé citrus butter (GF)

ROASTED CONFETTI EGGPLANT saffron rice pilaf, fava beans,
zucchini, poached butternut squash, pomodoro (GF, VG, V)

THIRD COURSE

- CHOOSE ONE OF THE FOLLOWING -

PEPPERMINT CRÈME BRULÉ cane sugar (GF, VG)

FLOURLESS VALRHONA CHOCOLATE TORTE marionberry compote (VG)

NEW YORK STYLE CHEESECAKE strawberry compote (VG)

WINTER BERRY CRUMBLE toasted coconut, pecan praline (GF, VG, V)

GF - Gluten Free | VG - Vegetarian | V - Vegan

