



December 25, 2024

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## Christmas

### DINNER MENU

#### FIRST COURSE

Crab Stuffed Tiger Prawns

*Fresh Dungeness crab, jumbo wild tiger prawns, sunchoke puree, herb emulsion, pickled radish, micro greens*

WINE PAIRING: Appassionata Riesling GG 2017

#### SECOND COURSE

Porcini Mushroom Soup

*Locally foraged mushrooms, truffled mushroom duxelles, fried shiitake chips*

WINE PAIRING: Purple Hands "Dundee" Pinot Noir 2022

#### ENTRÉES - CHOICE OF -

Garlic Roasted Eye of Rib

*All natural Angus beef, blue cheese stuffed potato, roasted Cipollini onions, sautéed spinach, foie gras beurre monte*

WINE PAIRING: Pepper Bridge Cabernet Sauvignon 2021

– OR –

Butter Poached Maine Lobster

*Fresh Maine lobster, cider braised shaved Brussels sprouts, delicata squash, charred tomatoes, lemon caper Picatta sauce*

WINE PAIRING: Woodward Canyon Chardonnay 2022

#### DESSERT

French Silk Torte

*Ranger dark chocolate, Oregon hazelnut crust, pomegranate gastrique, fresh pomegranate seeds*

WINE PAIRING: Warre's Otima 20-yr Tawny Port

*\$129 per person | \$199 with Wine Pairing*

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

*Please no cell phone use in The Dining Room.*