



December 24, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

Christmas Eve

DINNER MENU

FIRST COURSE

Marinated Steak Salad

Organic micro greens, Pinot Noir vinaigrette, marinated Angus beef, Rogue River blue cheese, Public Coast Farm tomatoes, pickled onions, toasted pine nuts

CHEF'S PAIRING: Watermill "Estate" Viognier 2021

CELLAR SELECTION: Beckham "Amphora" Pinot Gris 2021

SECOND COURSE

Creamy Sunchoke Bisque

Savory duck confit, herb emulsion, crispy sunchoke chips

CHEF'S PAIRING: Holloran Sauvignon Blanc 2022

CELLAR SELECTION: Sineann "Old Vine" Zinfandel 2022

ENTRÉES - CHOICE OF -

Moroccan Spiced Rack Of Lamb

All natural lamb, sweet potato gratin, sautéed chard, roasted baby carrots, minted reduction sauce

CHEF'S PAIRING: Matzinger Davies Pinot Noir 2022

CELLAR SELECTION: Shea Estate Pinot Noir 2021

– OR –

Dungeness Crab Cakes

Fresh Dungeness crab, roasted root vegetable hash, marinated broccolini, roasted Brussels sprouts, Meyer lemon aioli

CHEF'S PAIRING: David Paige Chardonnay 2020

CELLAR SELECTION: Woodward Canyon Chardonnay 2022

DESSERT

Butterscotch Pot De Crème

Silky butterscotch custard, candied pecans, whipped vanilla crème fraiche

CHEF'S PAIRING: Abacela Tempranillo Port 2018

CELLAR SELECTION: Warre's Otima 20-yr Tawny Port

\$99 per person

\$149 with Chef's Wine Pairing | \$169 with Cellar Selection

**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.