



December 24, 2023

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

# Christmas Eve

### AMUSE-BOUCHE

*Seasonal inspiration from our chef to open up the palate*

### FIRST COURSE

Pear & Cranberry Salad

*Organic greens, citrus honey vinaigrette, Rogue river blue cheese, pickled onion, honey glazed cranberries, fresh pears*

Suggested pairing: Argyle Sparkling Brut 2018

### SECOND COURSE

Lobster Bisque

*Fresh Maine lobster, puff pastry croutons, saffron crème fraîche*

Suggested pairing: Elk Cove "Estate" Riesling 2022

### ENTRÉES - CHOICE OF -

Marinated Rack Of Lamb

*All natural lamb, grilled chèvre polenta, sautéed chard, roasted baby carrots, Dijon reduction sauce*

Suggested pairing: Procedeo "Red Willow" Barbera 2019

- OR -

Wild King Salmon

*Wild Columbia River king salmon, wild mushroom potato cake, roasted Brussels sprouts, broccolini, truffled beurre blanc*

Suggested pairing: Roco "Gravel Road" Pinot Noir 2021

### DESSERT

Caramel Crème Brûlée

*Caramel scented custard, caramelized sugar, chocolate dipped biscotti*

Suggested pairing: Sineann "CJ" Port Style Wine

\$99 per person - \$149 with wine flight

*\*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.*



December 25, 2023

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

# Christmas Day

### AMUSE-BOUCHE

*Seasonal inspiration from our chef to open up the palate*

### FIRST COURSE

Kale & Shaved Brussel Sprout Salad

*Organic kale, shaved Brussel sprouts, honey Dijon vinaigrette, dried cherries, feta cheese, pickled radish, candied almonds*

Suggested pairing: Argyle Sparkling Brut 2018

### SECOND COURSE

Chanterelle Mushroom & Razor Clam Chowder

*Locally foraged mushrooms, fresh razor clams, fennel pollen croutons*

Suggested pairing: J Christopher Pinot Noir 2019

### ENTRÉES - CHOICE OF -

Garlic Roasted Eye Of Rib

*All natural Angus beef, duck confit bread pudding, roasted Cipollini onions, spice roasted beets, foie gras demi glaze*

Suggested pairing:

Mark Ryan "The Dissident" Cabernet Sauvignon 2021

- OR -

Dungeness Crab & Maine Lobster Cakes

*Fresh local Dungeness crab, Maine lobster, creamy sunchoke puree, delicata squash, sautéed chard, vanilla bean beurre blanc*

Suggested pairing: Brick House Chardonnay 2021

### DESSERT

Bourbon Pecan Tart

*Pecan caramel filling, shortbread crust, whipped crème fraiche, house salted caramel*

Suggested pairing: R Stuart Cabernet Sauvignon Port

\$129 per person - \$199 with wine flight

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