
CHRISTMAS DAY

An assortment of festive Christmas canapés
Oven warm Bub & Grandma's country bread with artisanal Beurre de Bordier
Glass of Laurent-Perrier champagne

Roasted chestnut soup
Smoked chicken and winter squash soup
Terrace little gem Caesar salad with Carpinteria avocado
Butter lettuce with pear, smoked bleu cheese, pecans
Sea of Cortez scallops, salsify, lemon and beurre noisette
Porchetta on Parmesan polenta, pickled onion
House-made pumpkin ravioli with sage
Charcoal grilled prawns with charred lemon and saffron aioli
Chilled crab salad with avocado and winter citrus

Carved heritage Diestel turkey breast, cranberry
Slowly braised prime beef short rib
Maine Lobster au gratin
Charcoal grilled Branzino with warm caper chimichurri
Vegan bucatini pasta with foraged mushrooms and black truffle

Served family style

Buttered mashed potatoes
Traditional brioche stuffing
Green beans with almonds
Old fashioned giblet gravy

\$185 per person not including taxes and gratuity

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

Bûche de Noël

Warm sticky toffee pudding

Served family style

Tahitian vanilla ice cream

Chantilly cream

Caramel and chocolate sauce

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