



**CHRISTMAS DAY**  
**THREE-COURSE DINNER MENU**  
FRIDAY, DECEMBER 25<sup>TH</sup>, 2009

**FIRST COURSE**

**Pumpkin Bisque**

Wild Mushrooms, Smoked Walnuts, Bay Scallops

**Caesar Salad**

Romaine Lettuce, Focaccia Croutons, Anchovies, Shaved Reggiano

**Marinated Seafood Salad**

Shrimp, Lump Crab Meat, Maine Lobster, Lemon Juice and Olive Oil

**Duck Confit**

Sweet Potato Risotto, Chopped Bacon, Goat Cheese, Shaved Truffles

**Dungeness Crab Cake**

Sunchoke Remoulade, Ruby Grapefruit, Avocado Ginger Relish

**Baby Wedge**

Maytag Blue Cheese, Smoked Bacon, Vidalia Onions, Heirloom Tomatoes,  
Creamy Pepper Corn Ranch

**ENTRÉES**

**Roasted NY Strip**

Mushrooms, Pearl Onions, Bacon, Hand Cut Pommes Frites, Horseradish Pepper Corn Demi

**Stuffed Veal Chop**

Spinach, Prosciutto, Grilled Peppers, Truffle Whipped Potatoes, Garlic Tomato Broth

**Filet**

Creamed Spinach, Mashed Potatoes, Seared Foie Gras, Périgueux Sauce

**Yellowtail Snapper**

Caramelized Zucchini, Buttered Tournet Potatoes, Red Wine Sauce

**Roasted Free Range Chicken**

Wilted Spinach, Lentils, Pan Jus

**Marinated Rib Eye**

Grilled Portobello Mushrooms, Steak Fries, Tempura Onion Rings

**DESSERTS**

**Warm Chocolate Cake**

House Made Vanilla Bean Ice Cream, Whipped Cream

**Berry Crisp**

Toasted Brown Sugar, Oatmeal Crumb

**Pistachio Crème Brûlée**

Caramelized Sugar, Sweet and Sour Cherry Compote

**Key Lime Pie**

Graham Cracker Crust, Raspberry Sauce