



Christmas Day Menu

2 Course Prix Fixe \$55/head - 5 Course Prix Fixe \$75/head

Charcuterie

Seafood Charcuterie board: pate, fish sausage, house smoked fish, house pickles

Salad

Citrus salad with red endive, roasted celery root, cara cara, blood orange and grapefruit supremes with a honey citrus vinaigrette

Soup

Crab Bisque

Fresh Dungeness crab, heavy cream, marsala, shallots, tarragon.

Main

Pan seared halibut with roasted Brussels sprouts, black trumpet mushrooms, fingerling potatoes and roasted red pepper sauce

Sauce

Or

Grilled Swordfish Steak (San Diego) rubbed with aromatic herbs, grilled; roasted fingerling potatoes, sautéed rapini and cherry tomatoes, roasted tomato vinaigrette

Or

Whole Dungeness Crab (Bodega Bay) steamed with aromatics; drawn lemon butter, shaved fennel salad, roasted fingerling potatoes.

Dessert

Orange and cinnamon tart with spiced crème fraîche

or

Traditional English Christmas Pudding and Hard Sauce