



Christmas Day Table d'hôte Dinner

Course 1

Celeriac Velouté

pancetta, chive oil, apple

Course 2

Seared Hokkaido Scallops

squash puree, amaretto vinaigrette, brown butter snow, granola

or

House-Made Potato Gnocchi

slow-melted leeks, taleggio, truffle butter

or

Smoked & Pickled Beets

Crème fraiche, pickled fennel, frisee, tarragon vinaigrette

Course 3

Roasted & Confit Duo of Turkey

garlic whipped potatoes, brussels sprouts, natural jus

or

Prime Rib & Yorkshire Pudding

garlic whipped potatoes, carrots, red wine demi

or

Forno-Roasted Sablefish

carrots, dill, kale, turnips

or

Yarrow Meadows Duck Breast

sun chokes, poached pear, endive

or

Winter Harvest Risotto

yams, kuri squash, swiss chard, sage, pine nuts

Course 4

Sticky Toffee Pudding

toffee sauce, vanilla gelato

or

Egg Nog Brûlée

rum, nutmeg

or

Yule Log

