

# *Christmas*

## **Amuse Bouche**

### **Infused Basil-Sangria Watermelon**

red radish, herb-feta cheese.

## **First Course**

(Choice of one)

### **Italian Chestnut Bisque Soup**

smoked ham hock, butternut squash hash, truffle oil

### **Charred Smoked Octopus**

cauliflower mousseline, pickled mustard seeds, sun dried tomato vinaigrette

### **Organic Beet Salad**

shaved cipollini, chicory lettuce, creamy goat cheese, candied spicy pecans

### **Moultard Duck Prosciutto**

quail egg salad, truffle chimichurri, foie gras quenelle

### **Butternut Squash and hazelnut Gnocchi**

range fennel bolognese, shaved truffle pecorino  
(vegetarian)

## **Second Course**

(Choice of one)

### **Roasted Colorado Lamb Chops**

organic farro and asparagus risotto, blood orange jus.

### **Grilled Beef Tenderloin**

sweet potato pave, porcini mushroom crust, barolo reduction

### **Roasted Mediterranean Branzino Filet**

lemongrass aioli, lobster americana, petite legume

### **Korabuta Pork Chop**

sweet polenta raviolis, braised artichoke heart, fig balsamic gastrique

### **Grilled Halumi Cheese**

white leek curry, red organic quinoa, watermelon radish papaya salad  
(vegetarian)

## **Dessert Trio**

**cranberry and blood orange financier**

**juniper latte cake**

**white chocolate jasmine yule log**



# *New Year's Eve*

## **Amuse Bouche**

foie gras crème brûlée tart

## **First Course**

(Choice of one)

### **Grill Wild Octopus**

asparagus mousseline, European leek salad, charred jalapeño infusion

### **California Caviar and Cauliflower Parfait**

salmon and apple cider poke

## **Second Course**

(Choice of one)

### **Local Burrata Cheese "Torch"**

pomegranate toasted pecan crust sun choke and baby fennel salad, verjus dressing

### **Braised Burgundy Escargots**

black beluga lentils, golden raisins, green garlic parsley jus

## **Third Course**

(Choice of one)

### **Organic Kabocha Squash Soup**

pickled morel mushroom, truffle honey ricotta quenelle

### **Maine Lobster Bisque**

comte cheese raviolins, sweet pea and citrus herb salad

## **Fourth Course**

(Choice of one)

### **Poached Dover Sole Filet**

charred leek and super lump crab cake, bouillabaisse beurre blanc

### **Pan Seared Duck Breast**

cauliflower mousseline truffle, blood orange reduction

## **Fifth Course**

(Choice of one)

### **Peppered Filet Mignon**

wagyu short rib and chestnut cannellonis, maitake mushroom infusion

### **Seared Sea Bass and Sea Scallop Duo**

celery root risotto, wakame sea weed emulsion

## **Dessert Trio**

morello black cherry forest cake  
grapefruit tart, pomegranate merengue  
pistachio mousse dome, blackberry compote



# *New Year's Eve*

## **Amuse Bouche**

foie gras crème brûlée tart

## **First Course**

(Choice of one)

### **Grill Wild Octopus**

asparagus mousseline, European leek salad, charred jalapeño infusion

### **California Caviar and Cauliflower Parfait**

salmon and apple cider poke

### **Local Burrata Cheese "Torch"**

pomegranate toasted pecan crust sun choke and baby fennel salad, verjus dressing

### **Jumbo Lump Crab and Avocado Tower**

petite mache, lemongrass trout roe vinaigrette

### **Organic Kabocha Squash Soup**

pickled morel mushroom, truffle honey ricotta quenelle

### **Maine Lobster Bisque**

comte cheese raviolins, sweet pea and citrus herb salad

### **Braised Burgundy Escargots**

black beluga lentils, golden raisins, green garlic parsley jus

## **Second Course**

(Choice of one)

### **Peppered Filet Mignon**

wagyu short rib and chestnut cannellonis, maitake mushroom infusion

### **Pan Seared Duck Breast**

cauliflower mousseline truffle, blood orange reduction

### **Poached Dover Sole Filet**

charred leek and super lump crab cake, bouillabaisse beurre blanc

### **Seared Sea Bass and Sea Scallop Duo**

celery root risotto, wakame sea weed emulsion

### **Seared Tofu with Black Truffles**

seared chorizo flavored tofu, braised winter root vegetables, red quinoa, shaved black truffles.

## **Dessert Trio**

morello black cherry forest cake  
grapefruit tart, pomegranate merengue  
pistachio mousse dome, blackberry compote

