

Christmas Eve Menu

STARTERS & SMALL PLATES

-Choice of One-

Caramelized Brussel Sprout Medley

Wine pairings: 2023 Cantine di Sardegna Vermentino

Tender Brussel sprouts roasted & paired w/ a crisp Vermentino

Smoked Salmon Bruschetta, Lemon Herb Crème

Wine pairings: 2024 Chateau de Campuget Rosé

Delicate smoked salmon atop a toasted baguette, perfectly paired w/ a strawberry-kissed rosé

-Choice of One-

Roasted Acorn Squash Bisque

Wine pairings: 2023 Talbott Chardonnay

A velvety smooth winter soup, harmonizing w/ a coastal Chardonnay

Endive & Citrus Garden Salad

Wine pairings: 2024 Whitehaven Sauvignon Blanc

A refreshing mix of endive, citrus segments, & toasted almonds, paired w/ a lively Sauvignon Blanc

ENTRÉES

-Choice of One-

Classic Chicken Cordon Bleu w/ Gruyère Cream \$62

Wine pairings: 2022 White Rabbit Dry Riesling

Golden-breaded stuffed chicken, complemented by a bright, floral Riesling

Herb-Crusted Prime Rib w/ Au Jus \$70

Wine pairings: 2023 Quilt Cabernet Sauvignon

Succulent slow roasted prime rib, accompanied by a full-bodied Cabernet.

Wild Mushroom Ravioli in Truffle Cream Sauce \$62

Wine pairings: 2021 Scott Harvey J&S Barbera

Earthy ravioli filled w/ wild mushrooms, paired w/ a juicy Sierra Foothills Barbera

Seared Swordfish w/ Lemon Beurre Blanc \$70

Wine pairings: 2023 Boen Pinot Noir

Firm, meaty swordfish fillet, paired w/ a elegant Pinot Noir

DESSERTS

-Choice of One-

Decadent Chocolate Marquis Cake

Wine pairings: NV Six Grapes Port - Lush, velvety notes of dark fruit & cocoa

Warm Grand Marnier Bread Pudding

Wine pairings: NV La Folia Masquerade - A touch of sweetness & spice