



lavender bistro

Christmas Eve / Christmas Day

(Dinner from 5pm)

(Dinner from 4pm)

CHOICE OF APPETIZER

Marinated & Grilled Prawn Salad

Mixed Greens, Mango-Vinaigrette and sliced Mango, Papaya and Avocado

Wild Mushroom Soup

Chives and Truffle Oil

Poached Anjou Pear Salad

Belgian Endive, Candied Walnuts, Gorgonzola and aged Balsamic Vinaigrette

House Smoked Scottish Salmon

Dill Crème Fraiche, Capers and Toast Points

Maine Lobster Raviolis

Basil-Tomato Bisque and sautéed Sweet Corn

San Danielle Prosciutto & Black Mission Fig Salad

Port Wine dried Figs, Baby Arugula, Radicchio, Burrata Cheese, roasted Hazelnuts and Apple Cider Vinaigrette

CHOICE OF ENTRÉE

Herb-Crusted Rack of Lamb

Winter Ratatouille, Gratin Dauphinois, oven-dried Tomatoes and Mint Persillade

Grilled Black Angus Filet Mignon

Asparagus, Corn Roquefort Pudding, and Smoked Paprika Béarnaise

Chilean Sea Bass

Green Pea Risotto, Roasted Kabasha Squash & Lemon Glaze

Roast Crispy Half Duck

Butternut Squash Purée, Haricot Vert, Coachella Valley Date Relish & Orange Peel Reduction and Hibiscus Glaze

Butternut Squash Raviolis

Candied Walnuts, Spanish Manchego Cheese, Roasted Squash Sage and Butter

Braised Veal Osso Bucco Milannaise

Egg Pappardelle Pasta and Orange Gremoulata

Roasted Young Tom Turkey

Yams, Apple Stuffing, Mashed Potatoes, Cranberries and Au Jus

DESSERTS

(Choice of One)

Fresh Baked Apple Tart

Caramel Sauce, and Vanilla Ice Cream

Pumpkin Pie

Chantilly Cream

Warm Chocolate Cake

Orange Sauce, Toasted Almond Gelato

Fresh-Baked Peach Cobbler

Cinnamon Butter Streusal topping and Vanilla Ice Cream

Vanilla Crème Brûlée

Fresh Seasonal Berries

Pecan Praline Pie

Vanilla Sauce

\$62.00 per person, plus tax and gratuity / Reservations ~ (760) 564-5353