

Merry Christmas

FRESH FROM THE SEA

Colossal Shrimp Cocktail

3 shrimp / 18

4 Shrimp / 21

King Crab Cocktail

Pear Tomatoes, Avocado, Cucumber,
Watermelon, Petite Salad and Tomato
& Lemon Vinaigrette / 22

Maine Lobster Cocktail

Mango, Sweet Red Onions,
Belgian Endive, Grapefruit,
Papaya, Avocados and
Passion Fruit Vinaigrette / 22

Oysters on the Half Shell

6 pieces / 17

Lavender Seafood Platter

4 Oysters, 3 Colossal Shrimp, 1/4 King Crab Legs, 1/2 lb. Mussels / 48

Sauces: Red Wine Mignonette, Cocktail Sauce, Horseradish Cream and French-Style "Marie Rose" Sauce

CHOICE OF STARTER

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

Curly 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 Infused Dried Figs, Baby Arugula, Radicchio,
Burrata Cheese, Roasted Hazelnuts and
Apple Cider Vinaigrette

CHOICE OF ENTRÉE

Pistachio Crusted Rack of Lamb

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

Grilled Black Angus Filet Mignon

Asparagus, Corn and Bacon Pudding,
and Smoked Paprika Béarnaise

Chilean Sea Bass

Green Pea Risotto, Roasted Kabasha Squash
& Lemon Glaze

Roast Crispy Half Duck

Butternut Squash Souffle, 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

Saffron Risotto

Roasted Young Tom Turkey

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

DESSERTS

(Choice of One)

Fresh Baked Apple Tart

Caramel Ice Cream

Pumpkin Pie

Chantilly Cream

Warm Chocolate Cake

Orange Sauce and 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

\$65.00 per person, plus tax and gratuity