

'Tis The Season..

APPETIZER

Duck Foie Gras
Coachella Date Chutney
and Toasted Country Bread / 32

Lavender Seafood Platter
6 Oysters
6 Jumbo Shrimp
8oz. Lobster Tail / 64
*Red Wine Mignonette, Cocktail, Horseradish Cream
and French-Style "Marie Rose" Sauce*

Oysters on the Half Shell
6 Oysters / 18

Maine Lobster Cocktail
Mango, Sweet Red Onions,
Belgian Endive, Grapefruit,
Papaya, Avocado and
Passion Fruit Vinaigrette / 28

Jumbo Crab Cocktail
Cucumber, Tomatoes
and a Mary Rose Sauce / 24

Jumbo Shrimp Cocktail
6 shrimp / 18

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
Mixed Greens, Candied Walnuts,
Gorgonzola and Pear Vinaigrette

House Smoked Scottish Salmon
Dill Crème Fraiche,
Capers and Toast Points

Maine Lobster Raviolis
Basil-Tomato Bisque and Sautéed Sweet Corn

Ahi Tuna Poke
Champagne Mango, Avocado, Sambal Chili
and Soy Sauce Dressing

CHOICE OF ENTRÉE

Pistachio-Crusted Australian Rack of Lamb
Winter Ratatouille, Fingerling Potatoes Confit,
and Mint Persillade

Grilled Black Angus Filet Mignon
Fondant Potatoes, Haricot Verts,
Caramelized Onion with Blue Cheese
and finished with a Cabernet Sauce

Branzino Sea Bass
Mussel Risotto, Bay Scallops and Lemon Parsley Sauce

Roasted Young Tom Turkey
Yams, Apple Celery Shallot Stuffing, Sweet Potatoes, Green Beans, Cranberries and Chardonnay Gravy

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

Roast Crispy Half Duck
Sweet Potatoes, Haricot Vert,
Coachella Valley Date Relish & Orange Peel
Reduction and Hibiscus Glaze

Seared Veal Tenderloin
Porcini Mushroom Ravioli with Morels Sauce

DESSERTS

(Choice of One)

Fresh Baked Apple Tart
Rum Raisin Ice Cream

Pumpkin Pie
Chantilly Cream

Warm Chocolate Cake
Chocolate Sauce
Vanilla Ice Cream

Fresh-Baked Peach Cobbler
Cinnamon Butter Streusal Topping
and Vanilla Ice Cream

Vanilla Crème Brûlée
Fresh Seasonal Berries

Pecan Praline Pie
Vanilla Sauce

\$70.00 per person, plus tax and gratuity. No split plates or substitutions, thank you!

***Half-priced bottle-of-wine night does not apply on December 24th, 2019*