

# CHRISTMAS EVE

SUNDAY, DECEMBER 24<sup>TH</sup>

## *first*

CREAMY MAPLE BRIE & CHEDDAR APPLE SOUP  
toasted walnuts

## *second* choice of

DUCK CONFIT SALAD  
caramelized pears, pt. reyes blue cheese, baby spinach, pickled onion,  
cranberry vinaigrette

or

BEEF CURED SALMON GRAVLAX  
shaved fennel, avocado, baby lettuce, tarragon dressing

## *third* choice of

BEEF WELLINGTON  
filet mignon, puff pastry, mushrooms, black truffle pearls, cranberry demi

or

LOBSTER & SCALLOP RISOTTO  
butter poached lobster, bay scallops, oven dried tomato, dill, meyer lemon cream

## *dessert* choice of

KEY LIME PIE  
whipped cream, candied citrus

or

CHOCOLATE BREAD PUDDING  
vanilla gelato, bourbon caramel sauce

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executive chef **tom patterson**

*prix fixe menu \$65 per person  
exclusive of tax and gratuity*

*additional wine flight pairings available*

*vegetarian menu also available  
children's four-course menu also available for \$19*

*no substitutions or modifications  
menu subject to change without notice*

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11/02/17