



## CHRISTMAS DAY

Tuesday, December 25, 2018

\$108 per adult | \$58 per child (12 and under)

### GOUGÈRES

#### APPETIZERS

*Chesapeake Blue Crab Bisque*

*Jumbo Lump Crab Salad | Old Bay Fleuron*

*Or*

*Red Iceberg Lettuce*

*Garlic Shrimp | Olives | Pecorino Cheese | French Mustard Dressing*

*Or*

*Seared Foie Gras Medallion*

*Blood Orange Marmalade | Ginger Bread Spiced Butter Brioche*

*Or*

*Cider Glazed Christmas Ham*

*Baked Christmas Apple | Russet Potato Salad | Farm House Bread Loaf*

#### ENTRÉES

*Martin's Prime Strip Steak*

*Sweet Potato "Pie" | Honey Ginger Baby Carrots | Baby Kale | Red Wine Reduction*

*Or*

*Half Roasted Pennsylvania Duck*

*Braised Red Cabbage | Idaho Potato Dumpling*

*Duck Mugwort Herb Reduction | Lingonberry and Williams Pear*

*Or*

*Seared Ora King Salmon*

*Lemon Spinach Sugo | Pomegranate | Wild Rice*

#### DESSERTS

*Acacia Honey Blanc Mange*

*Gingerbread | Dulce Crèmeux | Clementine Caviar*

*Whipped Pear Cheesecake*

*Ginger Tea Meringue | Kataifi | Red Currant Sorbet*

*Exotic Christmas Yule Log*

*Chai Satilia Mousse | Speculoos Rice Crisp | Mango Saffron Sorbet*

\*GF\* Gluten Free Option

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

# S O M M E L I E R ' S S E L E C T I O N

## SPARKLING AND CHAMPAGNE

<i>Thibault-Janisson, "Blancs de Chardonnay"</i> <i>Blancs de Blanc, Brut, Monticello, Virginia NV</i>	67
<i>J. Lassalle, "Preference," Brut, Champagne NV</i>	125
<i>Vilmart &amp; Cie, "Coeur de Cuvée," Brut, Champagne 2009</i>	375
<i>A. Margaine, Brut Rosé, Champagne NV</i>	125
<i>Billecart-Salmon, Brut Rosé, Champagne NV</i>	200

## WHITE WINE

<i>Teruzzi Puthod, Vernaccia Blend, "Terre di Tufi," Tuscany</i> <i>Italy 2013</i>	55
<i>Georg Rafael et Fils, Chardonnay, "Pour Rosie," Oak Knoll</i> <i>District, Napa Valley 2013</i>	65
<i>Maldonado, Pinot Gris, "Los Olivos Vineyard,"</i> <i>Napa Valley, California 2014</i>	68
<i>Pierre Andre, Chardonnay, Rully, Burgundy, France 2013</i>	70
<i>Domaine Larue, Chardonnay, "La Garenne"</i> <i>Puligny-Montrachet 1er Cru, Burgundy, France 2009</i>	115

## ROSE WINE

<i>Domaine Charles Audoin, Marsannay, Burgundy, France</i>	80
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## RED WINE

<i>Lioco Wine Company, Carignan, Mendocino County</i> <i>California 2015</i>	56
<i>Brooks Wines, Pinot Noir, "Plume Cuvée,"</i> <i>Willamette Valley, Oregon 2015</i>	76
<i>Bruno Clair, Pinot Noir, "Les Vaudenelles," Marsannay</i> <i>Burgundy, France 2013</i>	100
<i>Del Dotto, Pinot Noir, "Lanny" Fort Ross-Seaview, Sonoma</i> <i>Coast, California 2013</i>	88
<i>Mas del Billo, Garnacha Blend, "Des Nevills," Priorat</i> <i>Spain 2011</i>	95
<i>Los Noques, Malbec - Cabernet Franc, "Finca Don Juan"</i> <i>Uco Valley, Mendoza 2010</i>	75
<i>Rovellotti, Nebbiolo, "Coste del Salmino," Ghemme Riserva,</i> <i>Piedmont, Italy 2009</i>	135
<i>Heitz Cellar, Cabernet Sauvignon, Napa Valley</i> <i>California 2013</i>	160
<i>Mount Eden Vineyards, "Estate," Santa Cruz Mountains</i> <i>California 2012</i>	185