



Christmas Celebration Set Menu I

December 23, 24, 25, 26, 2016

Amuse Bouche

Spicy Ahi Tartare

Spinach Tortilla Crouton

❧ ❧ ❧

First Course

Seared Hokkaido Scallop

Blandade Mousse, Tomato Fondue, Asparagus, Lemon Zest, Virgin Olive Oil

❧ ❧ ❧

Ocean

Roasted Halibut & Prawn

Sofritto, Myoga Ginger, Shibazuke Pickles, Micro Greens, Clam-Cream Broth

❧ ❧ ❧

Land

Sous Vide Colorado Lamb

Butternut Squash Puree, Bok Choy, Mushroom-Bacon Fricassee, Balsamic Reduction

❧ ❧ ❧

Dessert

Illanka Chocolate Cremeux

Tangerine Jus, Sesame Rocher

❧ ❧ ❧

Coffee or Tea

\$110.00 per person

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*