

Christmas 2025

\$125/person

\$45 wine pairing

Chef's Amuse Bouche

~ First ~

Roasted Apple & Carrot Bisque

crispy carrot, apple, grana padano

pairing: Mission Hill Reserve Sauvignon Blanc

or

Scallops

pickled apple, yuzu dashi, micro herb

pairing: Wild Goose Pinot Gris

~ Second ~

Beef Carpaccio

arugula, sweet onion vinaigrette, beer mustard, cured yolk

pairing: Road 13 "Honest John's" Rosé

or

Beet Salad

mesclun greens, pickled beet, roasted beet, walnut, chevre

pairing: Burrowing Owl Chardonnay

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Palate Cleanser

green melon & ginger granita

honeydew, shiso

~ Third ~

Short Rib

sweet soy demi, glazed carrot & potato, garlic rice pilaf

pairing: Burrowing Owl Athene Cabernet Syrah

or

Turkey Dinner

stuffing, roasted root vegetables, cranberry relish, pan gravy

pairing: Sea Star Ortega

or

Sablefish

miso glaze, carrot purée, quinoa, pickled apple salad

pairing: Poplar Grove "Cascadia" Pinot Gris

or

Gnocchi

chanterelle mushroom, white wine, grana padano cream, truffle dust, hazelnut

pairing: Meyer Family Vineyard Pinot Noir

~ The End ~

Dark Chocolate Crèmeux

hazelnut praline, cocoa nib, espresso chantilly, sea salt

pairing: Sea Star Prose

or

Apple Cider Brown Butter Cake

maple vanilla crème fraîche, cider gel

pairing: Lens Moser Beernauslese

