

Christmas Day Celebration

December 25, 2018

AMUSE BOUCHE

Starters

TRUFFLE SOUP

The Gleason Ranch Roast Beef*, Root Vegetables, Porcini,
Foie Gras, Consommé

Villadoria "Bricco Magno," Nebbiolo, Italy

FRISÉE & BLACK KALE SALAD

Bacon Lardons, Quail Egg, Black Pepper Crème Fraîche Dressing

Waitsburg "Cheninieres," Chenin Blanc, Washington

ALASKAN WEATHERVANE SCALLOPS*

Vanilla-Orange Marmalade, Buckwheat Grits, Beet Vinaigrette

Buty, Semillion, Sauvignon Blanc, Muscadelle, Washington

Entrées

ROASTED STRIPED BASS

Braised Salsify, Caramelized Fennel, Beech Mushroom, Sherry-Mussel Sauce

Domaine Drouhin "Arthur," Chardonnay, Oregon

YOUNG MAD HATCHER CHICKEN ROULADE

Foie Gras, Caramelized Apples, Celeriac, Turnip Butter

Angela, Pinot Noir, Oregon

THE GLEASON RANCH GRASS FINISHED

BEEF SHORT RIBS

Sweet Potato Purée, Grilled Rapini, Pickled Huckleberries

Duckhorn "Canvasback," Cabernet Sauvignon, Washington

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness. An automatic gratuity of 18% shall be applied to parties of six or more. Such gratuity shall be retained by your service staff.

Dessert

WASHINGTON APPLE STRUDEL

Cedarbrook Bee Pollen-Raisin Ice Cream, Rum Sauce

Gonzales-Byass, "Alphonso," Oloroso Sherry, Spain

THEO'S CHOCOLATE PEPPERMINT DOME

Chocolate Espresso Cake, Dark Chocolate Ganache, Peppermint Mousse

Glass "Kona" Mocha

MIGNARDISES

FULL MENU 95

WITH WINE PAIRINGS 140

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