

Christmas Eve and Christmas Day Menu

\$135 per person, \$175 per person with wine pairings

FIRST

Roasted Sweet Potato Soup pistachio | orange | mint
Lobo Hills, Riesling, Yakima Valley, WA 2019

Dungeness Crab Bisque fennel apple slaw | crème fraiche | fennel pollen
Novelty Hill, Sauvignon Blanc, Columbia Valley, WA 2019

Roasted Beet & Citrus Salad Castelvetrano olives | Italian parsley | horseradish | sweet onion | Ligurian olive oil
WM Grassie, Pinot Gris, Columbia Valley, WA 2018

Roasted Winter Squash toasted pinenut | mint | yogurt | Manchego | charred orange dressing
The Walls, Chardonnay, Columbia Valley, WA 2018

SECOND

Molasses Roasted Pork Belly spiced carrot butter | winter greens | pomegranate
Iris, Pinot Noir, Willamette Valley, OR 2018

Seared Scallop heirloom grits | roasted hazelnuts | olive oil | chive
Sigillo Cellars, Viognier, Columbia Valley, WA 2019

Sunchoke Risotto sunchoke | black trumpet mushrooms | Beecher's cheddar crisps | sweet butter | winter herbs
The Walls, Chardonnay, Columbia Valley, WA 2018

MAIN

Grilled Beef Tenderloin foie gras | carrots | dill | buttermilk mash | port demi-glace
Matthews, Merlot, Columbia Valley WA 2016

Pan Seared King Salmon winter roots | blood orange | frisee | pomegranate
Iris, Pinot Noir, Willamette Valley, OR 2018

Roasted Rack of Lamb zatar | charred carrots | preserved orange | yogurt | mint
Tenet, "The Pundit", Syrah, Columbia Valley, WA 2016

Potato Gnocchi butternut squash | pinenuts | Beecher's cheddar | brown butter | sage
The Walls, Chardonnay, Columbia Valley, WA 2018

LAST

Sticky Toffee Pudding Medjool dates | brown sugar toffee
Alvear, Pedro Ximenes, Sherry

Winter Fruit Pavlova citrus curd | crisp meringue | pomegranate
Chateau de Cosse, Sauternes, 2016