

# Christmas Dinner

**December 25**

Pre Fixe \$80 per person | \$120 with wine pairings

## appetizer

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### venison soup

beets, potato, red bell pepper, green chili  
*Saviah Cellars, Barbera, Dugger Creek, WA 2021*

## entrée

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### beef wellington

filet mignon served medium-rare, puff pastry, duxelle chicken mousse,  
spinach arugula crêpe, chestnuts, honey ham, yukon mashed potatoes,  
herb carrots, red wine au jus  
*Stoller, Pinot Noir, Dundee Hills, OR 2022*

## dessert

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### bûche de Noël

vanilla sponge cake, hazelnut liquor whipped cream, chocolate ganache, powdered raspberries  
*Sandeman Port, Tawny, 10 Years Old*

**PLATEAU**  
FINE DINING

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.  
No substitutions. No additional discounts offered. Parties of six or more are presented with one check including 20% gratuity. 06629.CM.12.24