

# MERRY CHRISTMAS 2018

Three courses included

## FIRST COURSE

Corn Chowder  
Fresh corn, applewood smoked bacon

Lobster Bisque Soup  
Northern Australian lobster, sherry wine, diced chives

Bungalow Salad  
Greens, hearts of palm, feta, olives, red onion, bay shrimp, tarragon vinaigrette

Caesar Salad  
Chopped hearts of romaine, herb croutons, shaved manchego

Butternut Squash Raviolis  
Sage brown butter, pistachios

## ENTREE SELECTIONS

Tier 1 | Sixty-nine dollars per guest

Bone-in Short Ribs  
Slow braised in a Cabernet veal stock, Yukon Gold mashed potatoes, braising jus

California Chicken Breast  
Pan seared chicken breast, oven roasted tomatoes, avocado, Yukon Gold mashed potatoes, pan au jus

Blackened Wild King Salmon  
Yukon Gold mashed potatoes, avocado relish, honey jalapeno beurre blanc

Grilled Vegetable "Tart"  
Grilled Portobello mushroom cap on a bed of Yukon Gold mashed potatoes topped with grilled mixed vegetables, toasted breadcrumbs, melted smoked gouda cheese

Tier 2 | Seventy-nine dollars per guest

Traditional Roast Goose with Lingonberry Sauce  
Yukon Gold mashed potatoes, warm gala apple compote, sweet red cabbage

Prime Rib of Beef  
Au jus, creamy horseradish, Yukon Gold mashed potatoes

Prime Filet Mignon  
Eight ounce prime filet mignon, Yukon Gold mashed potatoes

Miso Marinated Chilean Sea Bass  
Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc

Tier 3 | Eighty-nine dollars per guest

Prime Bone-In Rib Eye  
Sixteen ounce prime bone-in rib eye, Yukon Gold mashed potatoes, fried onion strings

Northern Australian Lobster Tail  
Drawn butter, grilled lemon, Yukon Gold mashed potatoes

## DESSERT SELECTIONS

Pumpkin Cheesecake  
House made whipped cream

Chocolate Soufflé Cake  
Flourless chocolate cake, vanilla bean ice cream

Berries and Ice Cream  
Fresh seasonal berries, vanilla bean ice cream

Vanilla Crème Brulee  
Vanilla custard, fresh raspberries

