

# Christmas Day

## Prix Fixe Menu

\$100 per adult

\$45 per child (12 & younger)

Wednesday December 25, 2019

### Choice of Starter

#### **Scottish Smoked Salmon**

Blue Corn Pancake, Caper & Onion Crème Fraiche  
Royal Ossetra Caviar

#### **Bison Tartar**

Capers, Horseradish-Mustard, Huitlacoche Sauce  
Quail Egg Yolk

### Choice of Salad or Bisque

#### **Beet Salad**

Butter Lettuce, Virga Blue Cheese, Aged Sherry Vinaigrette

#### **Wild Mushroom Bisque**

Pinon-Chèvre Filled Corn Crepe Purse

### Choice of Entrée

#### **Lamb Tenderloin**

Creamed Spinach, Pomme Fondant, Roasted Garlic Jus

#### **Poached Lobster Tail**

Spaghetti Squash, Red Pepper, Sautéed Spinach, Grilled Tomato

#### **Apple Smoked Duck & Foie Gras Ravioli**

Charred Winter Squash, Ancho Chiles, Pineapple – Port Wine Sauce

### Choice of Dessert

#### **Eggnog Crème Brule**

Biscochitos Cookie, Cranberry Jam

#### **Gingerbread Baked Alaskan**

Brandy Chocolate Sauce

Executive Chef, Peter OBrien  
Executive Sous Chef, Julio Cabrera  
Sous Chef, Fernando Muñoz  
Pastry Chef, Claudette DeAguero