



# Christmas Dinner

FAMILY-STYLE PRIX FIX MENU

*\$165 per person | \$65 per child (ages four to 12)*

*Children under four dine complimentary*



## OYSTERS FOR THE TABLE

Kumamoto & Miyagi Oysters

*Hot So-Cal, Mignonette, Meyer Lemons, Cocktail Sauce, Mustard Oil, Radish Salad, Sauce Vincent*

## SALADS AND APPETIZERS TO SHARE

Spinach, Ojai Mushrooms, Drake Goat Cheese, Crunchy Walnut, Pickled Huckleberry, Red Wine Vinaigrette  
Crushed Carpinteria Avocado, Purple Kale, Roasted Fairy Tale Pumpkin, Pomegranate, Pickled Onions, Banyul  
Artisan California Cheeses | Housemade Confitures | Housemade Charcuterie

## MAIN COURSES

*Choice of*

Slow-Roasted Diestel Farm Organic Heirloom Turkey *Natural Gravy, Stuffing, Berries and Cranberry Compote*

Sonoma Lamb Rack Tagine *Beluga Lentils, Guanciale*

Whole-Roasted Baja Yellowtail *Chermoula, Romanesco Broccoli Calabrese*

Certified Angus Prime Slow-Roasted Ribeye *Au Jus, Horseradish*

## SIDES FOR THE TABLE

*Farmer's Market Roasted Root Vegetables | Green Bean Casserole with Toasted Almonds and 60-Minute Onions  
Old Fashioned Mashed Potatoes | Barrel Aged Maple Glazed Yams | Roasted Brussel Sprouts with Pancetta Vinaigrette*

## SWEETS FOR THE TABLE

*Panettone & Pandoro – Iginio Massari | Santa Barbara Pistachio Crème Brûlée | Assorted Holiday Cookies, Ricciarelli, Torrone  
Azelia Chocolate Bûche de Noël | French Apple Cinnamon Cranberry Gâteau*