



the Pink Cabana

CHRISTMAS EVE & CHRISTMAS DINNER
\$95 per person | \$135 with wine pairing

FIRST COURSE

Roasted Chestnut Veloute, Spiced Housemade Crème Fraiche, Chive Oil

-or-

Salad of Belgium Endive, Chiogga Beets, Shaved Fennel, Caracara,
Pomegranate, Chervil Vinaigrette

PAIRING: Camins 2 Dreams Gruner 2021, Santa Barbara County, CA

SECOND COURSE

Smoking Goose Christmas Ham

-or-

Creekstone Farms Prime Rib

-or-

Tuscan Vegetable "Wellington" V

Accompanied by:

Whipped Russet Potato

Glazed Haricot Vert

Garnet Yam Gratin

Creamed Pearl Onion and Local Mushrooms

PAIRING: Domain Eric Thill, Côtes du Jura 'Poulsard/Pinot Noir'

THIRD COURSE

Brioche & Cranberry Bread Pudding, Orange Syrup, Vanilla Bean Ice Cream

-or-

Pumpkin Pie, Chantilly Cream

PAIRING: Lusu Cellars, "A Mad Era" Madeira-style CA dessert wine

SUPPLEMENTS

Haute Osetra Caviar Service
Traditional Accompaniments 195 28gr

Black Winter Truffles MP

