

# NOYO HARBOR INN

2018 Christmas Eve and Christmas Night Menu

**Amuse Bouche** – Gift from the Chef

**First Course:**

Lobster and Sweet Potato Bisque, Crème Fraiche, Micro Greens, Puff Pastry

**Second Course:** (choose one)

Roasted California Quail, Pancetta, Wild Mushrooms, Celery Root Cake, Braising Greens, Madeira Wine Reduction

Coquille Saint Jacques au Gratin

Belgian Endive and Radicchio Winter Greens, Cranberries, Apple, Walnuts, Goat Cheese, Sherry Vinaigrette

**Entrée:** (choose one)

Pan Seared Alaskan Salmon, Baby Bok Choy, Jasmine-Shiitake Cake, Snow peas, Lemongrass-Ginger Sauce

Filet of Beef, Potato Rosti, Grilled Portobello, Seared Foie Gras, Bordeaux Wine Sauce

Venison Wellington, Bloomsdale Spinach, Mushroom Duxelle, Yams au Gratin, Black Truffle Sauce

Root Vegetable Cassoulet, Cannellini Beans, Chard and Herb Crust

**Dessert:** (choose one)

Nougat Semifreddo, Candied Orange, Brandied Cherries, Creme Anglaise

Christmas Chocolate Cake, Hazelnut Brittle Sauce, Cocoa Nibs

***\$65.00 Per Person, not including tax and gratuity***