

# CHRISTMAS DINNER

DECEMBER 24 & 25 | 4-8PM

\$65 PER PERSON | KIDS MENU AVAILABLE

**FOR RESERVATIONS**, PLEASE CALL +1-619-321-4291  
OR VISIT OUR CONCIERGE IN THE HOTEL LOBBY.



## TO START

CHOICE OF

### SPINACH SALAD

FRISÉE  
WARM MAPLE VINAIGRETTE  
PANCETTA CRISPS  
SPICED CANDIED PECAN  
POINT REYES CRUMBLE

### WALDORF SALAD

BABY GEM LETTUCE | CELERY ROOT  
APPLE CRISPS | POMEGRANATE SEEDS  
ROASTED WALNUTS | GRAPES  
CHAMPAGNE VINAIGRETTE

### ROASTED CHESTNUT WILD MUSHROOM BISQUE

## FINALE

CHOICE OF

### EGGNOG CHEESE CAKE WITH BRANDY ANGLAISE

### CHOCOLATE PEPPERMINT POT DE CRÈME WITH CANDY CANE CRUMBLE

### GINGERBREAD SPICE CAKE WITH SALTED CARAMEL CREAM CHEESE FROSTING

## ENTREES

CHOICE OF

### PRIME RIB

HORSERADISH  
MASHED POTATOES  
PEPPERED AU JUS  
HARICOT VERTS  
HESS CABERNET | 13

### ORANGE SCENTED LAMB CHOPS

SEA SALT THYME ROASTED SWEET POTATO  
HEIRLOOM CARROTS  
CRANBERRY DEMI GLAZE  
MEIOMI PINOT NOIR | 13

### HERBED SEARED HALIBUT

GRILLED FIGS | PARSNIP PUREE  
SWISS CHARD | BLACK MUSTARD SEED  
BEURRE BLANC  
ROASTED BRUSSELS SPROUTS  
RAEBURN CHARDONNAY | 13

### BUTTERNUT SQUASH RAVIOLI GF | V

NUTMEG CRÈME FRAICHE  
CARAMELIZED RED PEARL ONION  
BROWN BUTTER SAUCE  
CRISP SAGE  
PINE NUTS  
ZACA MESA RED BLEND | 18