

WILLOW CREEK CHRISTMAS EVE

FOUR COURSE HOLIDAY MENU \$125 PER GUEST

Amuse Bouche

Pan Seared Diver Scallop On The Half Shell

Parsnip Puree, Popped Sorghum, Osetra Caviar

To Start

House Made Ricotta & Baby Beet Salad

Marcona Almond, Blood Orange, Earl Gray Pickled Basil Seed, Butternut Squash Chip

Crispy Brussels Sprouts

Local Feta, Fig, Marcona Almond, Basil Mint And Apple Vinaigrette

Butternut Squash Soup

Spiced Butternut, Pumpkin Seed, Extra Virgin Olive Oil

Wild Mushroom Arancini

Local Wild Mushrooms, Arborio Rice, Parmigiano Reggiano, Sauce Romesco

Gluten Free Crab Cake

Green Apple, Celery, House Made Aioli, Chive, Red Pepper, Green Goddess Dressing

Willow Creek Tartare

14 Day Dry Aged New York Strip, Willow Creek Farms Quail Egg, Capers, Pickled Mustard Seeds, Toasted Bread

Entrees

Local Organic Roasted Squash Risotto

Fall Squash, Sage Butter, Grilled Asparagus, Parmigiano Reggiano

Parmesan And White Truffle Braised Short Ribs

Certified Angus Beef Short Ribs, Red Wine Demi, Herb Butter, Pappardelle Pasta, Burrata

Pan Seared Wild Halibut

Fregola Sarda, Pearl Onions, Patty Pan Squash, Basil Saffron Nage

Duck Two Ways

Confit Duck Leg, Half Breast, Fregola Sarda Risotto, Asparagus, Local Squash, Cherry Herb Reduction

Prime Rib

Crispy Brussels Sprouts, Garlic Herb Mashed Potatoes, Roasted Garlic Herb Red Wine Demi

Dessert

Baked Alaska

Madagascar Vanilla Bean Ice Cream, Italian Meringue

Chocolate Microwave Cake

Dark Chocolate Cake, Nutella Mousse, Raspberry Puree, Almonds

Seasonal Gelato