

# mar' sel Christmas Menu

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four courses (choice of) plus mid course for everyone  
\$95.00 per person

## first – course

roasted chestnut soup  
*pheasant confit, black winter truffles*  
or  
shaved fennel and wild rocket  
*dried cranberries, blood orange, toasted pinenuts and pt reyes blue cheese*  
or  
smoked rabbit and foie gras terrine  
*dried apricot, pistachio*

## second – choice

maple glazed salmon creek pork belly  
*kabocha squash puree, tiny brussel sprouts*  
or  
crispy roasted chicken “oysters”  
*wild mushroom and barley risotto*  
or  
braised wagyu beef cheeks  
*tiny garden vegetable, creamed chard tortelloni*

## mid – course

Chef’s seasonal inspiration

## third – course

gently cooked pacific steelhead trout  
*roasted porcini mushrooms, prosciutto wrapped salsify, jerusalem artichoke puree*  
or  
“duck, duck, goose”  
*roasted liberty farms duck breast, leg confit and goose liver foie gras*  
or  
grilled wagyu ribeye (snake river farms)  
*caramelized pearl onions, glazed winter vegetables, celery root*  
or  
brown sugar roasted wild shoat ham  
*swiss chard –bacon- potato cake, green apple jam, natural jus*

\* Guided by principles of sustainability, this menu is subject to change pending the availability of fresh ingredients.

**dessert**

rich chocolate cake

*almond praline, eggnog ice cream*

or

warm apple clafouti

*cranberry compote, ginger ice cream*

or

pineapple upside down cake

*slow roasted maui pineapple genois, pineapple yogurt gelato*