

mar' sel Christmas Menu

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

first – course

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

second – choice

maple glazed salmon creek pork belly
kabocha squash puree, tiny brussel sprouts
crispy roasted chicken “oysters”
wild mushroom and barley risotto
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, jeruselem artichoke puree
“duck, duck, goose”
roasted liberty farms duck breast, leg confit and goose liver foie gras
grilled wagyu ribeye (snake river farms)
caramelized pearl onions, glazed winter vegetables, celery root
brown sugar roasted wild shoat ham
swiss chard —bacon- potato cake, green apple jam, natural jus

dessert

rich chocolate cake
almond praline, eggnog ice cream
warm apple clafouti
cranberry compote, ginger ice cream
pineapple upside down cake
slow roasted maui pineapple genois, pineapple yogurt gelato