

A Taste of Christmas

Dinner Only \$60
choice of one per course

Wine Pairings \$30
choice of one per course

First

Cranberry Brie Bites
pasty puff - maple glaze

Chandon
brut - california

Shrimp Cocktail
jumbo shrimp - cocktail sauce

Whispering Angel
rose - italy

Second

Chef Heather's Christmas Fling Salad
zucchini - pears - raspberry - plums - apple cider
vinaigrette

The Four Graces
pinot gris - willamette valley

French Onion Soup
gruyère cheese - crostini

Elouan
pinot noir - oregon

Third

Duck Breast
coffee-cured bacon jam
candied sweet potatoes - sauteed asparagus

Raeburn
chardonnay - russian river valley

Rack of Lamb
herb-crusted - winter berry port reduction
honey glazed heirloom carrots - fondant potatoes

Austin
cabernet sauvignon - paso robles

Fourth

Eggnog Crème Brûlée
nutmeg - caramelized sugar

Delaforce
ruby port - portugal

Bailey's Chocolate Mousse
fudge cake - whipped cream

Carl Grabb
reisling - mosel

Eclipse

RESTAURANT

Executive Chef
Heather Roberts

Food & Beverage
Miles Kirk