

PELICAN GRILL & BAR

CHRISTMAS | DECEMBER 24 & 25, 2018

AMUSE-BOUCHE

PARMESAN BROTH

chili oil, chives

Prosecco, Luca Paretti, Treviso

APPETIZERS

please select one

ALEGRIA FARM'S KALE

roasted delicata squash, candied pecans, humboldt fog cheese, d'anjou pears, balsamic reduction

LOBSTER BISQUE

citrus lobster salad, whipped crème fraîche

HAMACHI CRUDO

charred grapefruit, breakfast radish, fresno chile jam, avocado mousse, crispy quinoa

Sauvignon Blanc, Quintessa 'Illumination,' Napa Valley

ENTRÉES

please select one

PAN-ROASTED SCALLOPS

couscous, cauliflower, pomegranate seeds, vanilla-parsnip purée, red walnut gremolata, watercress

"1855" SLOW-ROASTED PRIME RIB

truffled whipped potatoes, creamed spinach, yorkshire pudding, horseradish cream, porcini au jus

ROASTED PHEASANT

braised artichokes, baby turnips, romanesco, sweet potato purée, kohlrabi-apple salad

ROASTED BUTTERNUT SQUASH

ricotta mousse, grilled radicchio, broccoli rabe, shaved radish, frisée, lemon yogurt

Pinot Noir, Duckhorn 'Migration,' Russian River Valley | Cabernet Sauvignon, ZD, Napa Valley

DESSERTS

please select one

BLUEBERRY CHEESECAKE YULE LOG

cornmeal crostata, grand marnier orange sauce

COFFEE STRACCIATELLA CHOCOLATE YULE LOG

cocoa hazelnut cake, espresso mousse, lemon scented emulsion

Donnafugata, 'Ben Rye,' Passito de Pantelleria, Sicily

\$120 per adult | **\$180** per adult with wine pairing | **\$60** per child under 12

Pricing excludes additional alcohol, tax & service charge. Complimentary valet parking available.