

Christmas Eve Dinner December, Montecito

An intimate dinner for a close family with 12 guests to enjoy the holiday.

APPETIZERS

White Bean & Fig Bruschetta with Fennel & Extra Virgin Olive Oil

Seared Ahi Tuna & Watermelon with Edamame Pico de Gallo & Garlic Chips

Grilled Asparagus with Pomegranate Glaze

DINNER

SOUP COURSE

Pureed Spiced Butternut Squash Soup with spiced apples & celery root

SALAD COURSE

Salad of the End of The Year Heirloom Organic Cherry Tomatoes, shaved Red Onion, Local Lettuces & Fresh Goat's Cheese with Garlic Crostinis

FAMILY STYLE MAIN COURSE Herb Roasted Jidori Chicken with Pan Jus & Tomato Jam

Slow Cooked Pot Roast with Potatoes & Carrots

Sautéed Green Beans & Pearl Onions with lemon zest & dill

Wild & Foraged Mushrooms sautéed with garlic & parsley

Olive Oil Whipped Potatoes with Au Jus Gravy

Traditional Herb & Apple Bread Dressing

DESSERT COURSE

Linzertorte
European Spiced Citrus Tart with Raspberry Jam & Brown Butter-Orange Ice Cream