

Christmas Day

3 Course Menu - \$58

First Course

Adobe House Salad, Baby Mixed Greens, Cranberry Relish,
Blue Cheese, & Balsamic Dressing



Roasted Beets & Baby Mixed Greens with Sherry Shallot
Vinaigrette, Truffle Goat Cheese, & Candied Pecans



House Smoked Salmon & Cream Cheese Mousse Cheese
Ball Almonds, Crostini



Adobe Clam Chowder



Butternut & Red Pear Soup with Toasted Hazelnuts Crème
Fraiche

Entrée Course

Herb Crusted Prime Roasted Cross Rib
“Christmas Roast Beast”, Herbed Scalloped
Potatoes, Green Beans with Mushroom Sauce &
Fried Onions, Cranberry Horseradish Sauce, Red
Wine Au Jus



Herb Roasted Turkey with all the Trimmings,
Butter Mashed Potatoes, Wild Mushroom Stuffing,
Green Beans in Mushroom Sauce & Fried
Onions, Cranberry Sauce & Christmas Gravy



Slow Roasted Duck Breast “a l’orange” Roasted
Red Pears & Brussel Sprouts with Pomme’s
Dauphine



Lobster Ravioli filled with Fresh Italian Cheese,
Saffron Potato Risotto, Herb Oil, Fresh Pea Shoot



Oregon Coast Sea Food “Cioppino”, Local
Dungeness Crab, Calamari, Clams, Rock Fish &
Spot Prawns, Roasted Tomato & Fennel Broth
with Orange & Basil, Sour Dough Garlic Toast



Butternut Squash Ravioli dilled with Italian
Cheese, Sage Brown Butter, Saffron Potato
Risotto, Herb Oil, Fresh Pea Shoots

Desserts



Tiramisu topped with Cinnamon Crème, Toasted Almonds, & Peppermint Dust



Baked Carmel Apple Tartar Tan with Brandy Carmel Sauce Vanilla Ice Cream



Maple Spice Crème Carmel with Snickerdoodle Cookie



Classic Pecan Pie with Brandy Carmel Sauce & Cinnamon Crème



Danish Red Pudding “Rødgrød Med Fløde” Berry Pudding with Almond & Cinnamon Creme



Appetizers

(Additional cost listed)

Local & Wild Mushrooms Ragout, Grilled Crostini &
Caramelized Brie \$20.00



Baked Brie & Apricot, Fig Marmalade Balsamic Glaze &
Fig Crackers \$20.00



Chefs Chicken Liver Pate & Smoked Prok Belly with
Crostini Pickled Mustard Seed, Pickled Onion,
Cornichons, Cranberry Relish Fresh Apples \$18.00



5 ea. Blue Cheese Stuffed Medjool Dates Wrapped in
Bacon Mixed Greens & Balsamic Glaze
\$15.00



Classic Prawn Cocktail 6ea. with Horseradish Cocktail
Sauce \$16.00