

ESTUARY

Christmas

155 Per Person
95 Wine Pairing

Hors D'Oeuvres

Short Rib Corn Dog, Truffle Mustard

Ahi Tuna Crispy Rice, Pickled Ginger, Wasabi Aioli, Finger Lime

La Belle Farm Duck Confit 'Drumstick', Black Sesame Cone, Hazelnut

Mission Fig & Humboldt Fog Tart, Tawny Port Syrup, Mint

Paired with: Albert Bichot, *Brut Reserve*, Bougogne, NV

I

Chicory Salad with Persimmon, Toasted Hazelnut, Carpenter Wheel

Cheese, Burnt Orange Vinaigrette

Paired with: Pieropan, Garganega, *Soave Classico*, Italy, 2023

II

Roasted Sunchoke Soup, Sunchoke Chips, Smoked Sunchoke Oil

Paired with: Joseph Drouhin, *Côte de Beaune*, Bourgogne, 2019

III

Served Family Style

Bourbon-washed Dry-aged Prime Beef Tenderloin

Pennsylvania Amish Heritage Whole Turkey

Apple Walnut Stuffing, Confit Garlic Mashed Potatoes with Brown Butter,

Winter Spice Roasted Root Vegetables

Sauces: Chimichurri, Truffle Jus, Traditional Gravy

Paired with: L'Ecole "N41", Merlot, Washington, 2019

IV

Assorted Family Style Desserts: Chestnut Caramel Bread Pudding, Gingerbread,
Linzer Cookies, Cassis-poached Pear Tart, Peppermint-Chocolate Cream Puff

Paired with: Taylor Fladgate, *20-Year Old Tawny Port*, Portugal

AN OPTIONAL 20% GRATUITY WILL BE ADDED TO ALL CHECKS