



**THE RED DOOR**  
ETHICALLY SOURCED SEASONAL CUISINE



## CHRISTMAS EVE 2016

### AMUSE

Beet shooter, cilantro oil

### FIRST

Choice of

Stehly Turkey Soup  
cranberry stuffing

Farm Salad

shaved radish, roasted butternut squash, pear, parmesan, pear vinaigrette

### MAIN

Choice of

Smoked Duroc Ham

rosemary red potatoes, garlic seasonal vegetables, apple cider gravy

Fresh Catch

pecan crusted catch of the day, creamy ricotta polenta,  
sautéed smoked baby carrots, balsamic port reduction

### SWEET

Choice of

Holiday Cobbler

apple, cranberry, walnut with caramel gelato

Pot de Creme

chocolate with house whip

\$50 per person

Limited regular menu available