

# MORGAN'S

*in The Desert*

## Christmas Eve & Christmas Day 2017

*Sunday, December 24<sup>th</sup>*

*Monday, December 25<sup>th</sup>*

5PM to 10PM  
\$98 Per Person

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### **Amuse Bouche**

Asparagus, Sweet Corn Espuma, Black Truffle, Chive

### **Starters**

#### **Ginger Scent Carrot Soup**

Roasted Pearl Onions, Glazed Parsnip and Heirloom Carrot,  
Chive Oil, Crispy Ginger

#### **Beet Cured Salmon Gravlax**

Pickled Red Pearl Onion, Crème Fraiche and Caper Mayonnaise, Roasted Beet

#### **Christmas Wreath Salad**

Winter White Truffle and Cauliflower Puree, Manchego Cheese,  
Crispy Pancetta, Pomegranate

#### **Lamb Tartar**

Fried Capers, Persimmons, Brussels Sprouts, Pistachio

### **Entrées**

#### **Roasted Quail**

Sunchoke Puree, Crispy Wild Rice, Confit Fennel, King Oyster Mushroom

#### **Alaskan Halibut**

Artichoke and Lentil Ragout, Confit Garlic Puree, Scallion and Panko Crust

#### **Maine Lobster**

Winter Radish, Sweet Corn Ragout, Vadouvan, Celery +\$15

#### **All Natural Filet Mignon 8oz**

Comte Potato Gratin, Frisee Salad, Beef Jus, Horseradish Cream

### **Dessert**

#### **Apple Galette**

Caramelized Granny Smith Apple, Brandy Apple Sauce, Walnut Ice Cream

#### **Pavlova**

Mixed Berries, Crispy Meringue, Mascarpone

#### **Lemon Curd**

Graham Cracker Powder, Raspberry, Lime Sorbet, Mascarpone Cream

#### **All about Chocolate**

Black Tea Chocolate Ganache, Caraibe Brownie, Chocolate Mousse,  
Brown Butter Peanuts