

# MORGAN'S

*in The Desert*

## Christmas Eve & Christmas Day

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

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

5 PM to 10 PM

\$98 Per Person

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### **Amuse Bouche**

**Parsnip Panna Cotta, Crimson Beet Gel**

### **1<sup>ST</sup> Course**

**Heirloom Lakota Pumpkin Bisque**

Granny Smith Apple, Toasted Macadamia, Pistachio oil

### **2<sup>ND</sup> Course**

*Choice Of:*

**Tuna & King Crab**

Crispy Quinoa, Meyer Lemon,  
Petit Greens, Citrus Ponzu

**American Angus Beef Tartare\***

Mustard, Field Greens, Herb Vinaigrette,  
Fried Capers, Toasted Pine Nuts

**Smoked Salmon**

Chives, Field Greens, Focaccia, Beurre Blanc

**Market Salad**

Shaved Baby Vegetables, Arugula,  
Baby Spinach, Mizuna, Olive Oil Lemon Vinaigrette,  
California Almonds

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## Entrées

*Choice Of:*

### **Maple Leaf Farms Duck Breast**

Polenta Cremeux, Compote of Shallots,  
Almonds, King Oyster Mushroom, Madeira

### **Pan Seared King Salmon**

Melting Leeks, Ragout of Mushrooms,  
Crispy Potatoes and a Red Wine Gastrique

### **Char-Grilled Prime Filet Mignon\***

Eggplant, Little Gem, Cauliflower, Truffle Demi-Glace Sauce

### **Wild Mushroom and Truffle Bomba Rice**

Slowly Cooked Bomba Rice, Maitake & Cremini Mushrooms,  
Shaved Black Truffle, Parmigianino Reggiano

## Cheese Course

### **Point Reyes Blue, Comte Cheese, St. Andres Triple Cream, Laura Chanel Goat Cheese**

House-Made Black Walnut Bread, Quince,  
Honey Comb & Candied Spiced Pecans

## Dessert

*Choice Of:*

### **Clafoutis Apple**

Cinnamon Ice Cream, Chantilly Cream,  
Marinated Raisins

### **Chocolate Peppermint Mousse Gateau**

Hazelnut, White Chocolate Anglaise,  
Chocolate Crunch

### **Poached Figs**

Vanilla Bean Ice Cream,  
Crispy Tuiles, Star Anise

\*Consuming raw or undercooked meats, poultry,  
shellfish or eggs may increase your risk of food borne illness