

MORGAN'S

in The Desert

Christmas Eve & Christmas Day 2018

Monday, December 24th

Tuesday, December 25th

5 PM to 10 PM

\$98 per person

Amuse-Bouche

Parsnip Panna Cotta, Crimson Beet Gel

1ST Course

Heirloom Lakota Pumpkin Bisque

Granny Smith Apple, Toasted Macadamia, Pistachio Oil

2ND Course

Choice Of:

Tuna & King Crab

Crispy Quinoa, Meyer Lemon,
Petite 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 Crémeux, Compote of Shallots, Almonds,
King Oyster Mushroom, Madeira

Pan Seared King Salmon

Melted Leeks, Ragout of Mushrooms,
Crispy Potatoes, Red Wine Gastrique

Char-Grilled Prime Filet Mignon*

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

Wild Mushroom and Truffle Bomba Rice

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

Cheese Course

Point Reyes Blue, Comté Cheese, St. André Triple Cream, Laura Chenel Goat Cheese

House-Made Black Walnut Bread, Quince,
Honeycomb, Candied Spiced Pecans

Dessert

Choice Of:

Apple Clafoutis

Cinnamon Ice Cream, Chantilly Cream,
Marinated Raisins

Chocolate Peppermint Mousse Gateau

Hazelnut, White Chocolate Crème 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 foodborne illness