

TWENTY6

HOLIDAY MENU

CHRISTMAS EVE & DAY

Monday, December 24th,
Tuesday December 24th, 2018

3 PM to 10 PM
\$65 per person

FIRST COURSE

Cream of Wild Mushroom
Bacon Popcorn, Crème Fraîche, Chervil

SECOND COURSE

Baby Kale & Grilled Endive Salad
*Cardamom Poached Pear, Pimentón Spiced Almonds, Laura Chenel
Goat Cheese, Temecula Honey Emulsion*

ENTRÉE

Slow Roast of Prime Rib
*Boursin Cheese Whipped Potato, Sautéed Broccolini,
Agave Glazed Carrots, Au Jus*

DESSERT

Choice of:

Traditional Bûche de Noël
Crème-Filled Sponge Cake, Meringue Mushrooms

Dessert Buffet
(see back)

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HOLIDAY MENU

DESSERT BUFFET

Full-Sized

Malted Chocolate Pecan Pie
Cranberry Sage Tart
Turtle Cheesecake
Salted Caramel Vanilla Crunch Cake
Apricot & Almond Frangipane Tart

Petite Bites

Gluten-Free Maple Lime Custard Tarts
Apple Pie Spice Panna Cotta with Cider Gelée
Mocha Cake Bites
Pumpkin Pie Tartelettes with Spiced Pepitas
Salted Caramel Chocolate Tarts
Oatmeal Chocolate Chip Cookies
White Chocolate Peppermint Cookies
Petite Eggnog Creams

Hot Chocolate Station

Dark Sipping Chocolate
Mini Marshmallows
Candy Canes
Dark and White Chocolate Curls
Crispy Chocolate Caviar
Pumpkin and Apple Pie Spices
Sparkle Sugar