

MORGAN'S

in The Desert

CHRISTMAS EVE & CHRISTMAS DAY 2019

Tuesday, December 24th
Wednesday, December 25th

5 PM TO 10 PM
\$102 PER PERSON

AMUSE-BOUCHE

**Sunchoke Mousse, Apricot and
Pink Peppercorn Chutney**

1ST COURSE

Creamy Cremini Mushroom Soup
Chives, Roasted Hazelnuts

2ND COURSE

Choice Of:

Morgan's Green Market Salad
Organic Leaf Lettuces, Seasonal Heirloom
Vegetables, La Quinta Lemons,
California Extra Virgin Olive Oil

Smoked Eel and Chestnuts
Madison Field Greens, Granny Smith Apple,
Crispy Bacon, Crimson Beet Vinaigrette

USDA Prime New York Strip and Bosc Pear
Pomegranate, Point Reyes Original Blue Cheese,
Micro Greens, Champagne Emulsion

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ENTRÉES

Choice Of:

USDA-Certified Angus Filet Mignon

Parsnip Purée, Baby Carrots, Crispy Onions,
Coriander-Sage Jus

Char-Grilled Turbot

Baby Spinach, Radish Shavings,
Micro Greens, Turmeric-Basil Emulsion

Black Truffle Risotto

Hen-of-the-Woods Mushrooms, Thyme,
Roasted Cauliflower, Fresh Shaved Black Truffle,
Parmigiano-Reggiano

DESSERT

Choice Of:

Pear Clafoutis

Bourbon Vanilla Ice Cream,
Meyer Lemon Mousse, Candied Pecan Nuts

Chocolate Dome

Peppermint Panna Cotta, Mojito Sorbet,
Chocolate Crisp

Apple Tarte Tatin

Cinnamon Ice Cream, Chantilly Cream, Micro Basil

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