

MORGAN'S

in The Desert

CHRISTMAS MENU

AMUSE-BOUCHE

Acorn Squash Bisque

Confit Butternut Squash, Crème Fraîche, Pomegranate Seeds

STARTER

Warm Brie

Pear Chutney, Pumpkin Purée, Sea Salt Lavash

Or

Smoked Salmon

Mixed Greens Salad, Dill Crème Fraîche, Caper Aioli

Or

Ahi Tuna and Pomegranate Salad

Mustard Mixed Greens, Pomegranate Emulsion, Crispy Celery Root

ENTRÉES

Risotto *pb*

Sautéed Beets, Parsnip Purée, Oyster Mushroom, Vegan Truffle Butter

Or

Lamb Pappardelle

Braised Lamb Shank Ragoût, Roasted Winter Vegetables, Mint Ricotta, Toasted Pine Nuts

Or

Herb Roasted Halibut

Roasted Leek & Fennel Purée, Persimmon, Garden Root Salad, Pomegranate Reduction

Or

Maple Leaf Duck Breast

Parship Purée, Sautéed Tiny Veggies, Candied Orange Zest, Citrus Salad, Chive Oil

Or

Filet Mignon

Potato Scallopini, Heirloom Roasted Vegetables, Au Poivre Sauce

Or

14oz Prime Roasted Ribeye

Potato Scallopini, Sautéed Broccolini, Bordelaise

DESSERT

Christmas Yule Log

Manjari Sponge, Jivara Cherry Crèmeux, Gingerbread Cookie, Chocolate Decor

Prix Fixe \$165++

Wine Pairings

Robert Foley "The Griffin" Red Blend Napa Valley, CA 2017 \$105

Plumpjack Cabernet Sauvignon, Oakville, CA 2018 \$195

Pingus "Flor de Pingus" Tempranillo, Spain 2020 \$265

**Pricing is not inclusive of taxes or gratuities*

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

pb: plant based, gf: gluten-free