

CHRISTMAS MENU

Please select one item per course

AMUSE BOUCHE

BLACK GARLIC ARANCINI

Arugula salsa verde, parsnips, Parmesan snow

FIRST COURSE

ROASTED DELICATA SQUASH SOUP

Kale pesto, ricotta salata, pepitas

WAGYU BEEF TARTAR

Pickled mushrooms, cured egg yolk, miso flakes, chili ponzu

LOBSTER COCKTAIL

Coconut emulsion, California avocado, Goleta citrus

ORGANIC LOCAL MIXED GREEN SALAD

Santa Barbara pistachio spread, shaved root vegetables, fresh herbs, goat cheese, Banyuls vinaigrette

MAIN COURSE

SEARED DAY BOAT SCALLOPS

Parsnip purée, Bloomsdale spinach, Romanesco, lemon-caper sabayon

BUTTER-POACHED WHITE SEABASS

Cauliflower, caramelized baby carrot purée, French green beans, almond milk froth

PAN-ROASTED DUCK BREAST

Brown butter celery root purée, heirloom cauliflower, black currant port jus

PRIME RIB ROAST

Sweet potato and goat cheese gratin, glazed chestnuts, cabbage roll, red wine reduction

WINTER SQUASH RAVIOLI

Brussel sprouts, walnut, sage, Manchego, brown butter

DESSERT

CHOCOLATE YULE LOG

Sponge cake, Caraïbe chocolate mousse, buttercream

EGGNOG CRÈME BRÛLÉE

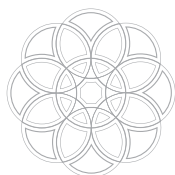
Brandy snaps

HAZELNUT-RASPBERRY LINZER TORTE

Gingersnap ice cream

STICKY TOFFEE PUDDING

Whipped mascarpone, brandied toffee sauce



THE
DINING ROOM

CHRISTMAS MENU

THURSDAY, DECEMBER 24
FRIDAY, DECEMBER 25

\$125 PER PERSON
\$60 PER CHILD, 12 YEARS AND YOUNGER

For reservations, please contact ele.restaurant@belmond.com or call +1 805 845 5800