



NEWPORT HARBOR
ISLAND RESORT

CHRISTMAS DINNER

FIRST COURSE

CHESTNUT SOUP

bacon lardon, toasted almonds, spiced creme fraiche

SECOND COURSE

WINTER GREENS

petite beet, orange, warm Montrachet, candied pecan,
cranberry, champagne emulsion

THIRD COURSE

choice of:

DUCK BREAST

confit of leg and thigh, asparagus, butternut squash,
apple, watermelon radish, cherry gastrique

CHILEAN SEA BASS

vegetable risotto, pecorino romano, preserved lemon jus

PRIME BEEF MEDALLIONS

roasted parsnip and pomme puree, shiitake, caulilini
cauliflower, madeira

DESSERT

choice of:

FERRERO ROCHER TORTE

VANILLA BEAN PANNA COTTA

berry compote