

# CHRISTMAS DAY

Tuesday, December 25, 2018

12:00 pm – 9:00 pm

## STARTERS

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Parsnip Soup  
pomegranate | walnuts

Citrus-Cured California Sea Bass  
orange | golden beet | cilantro

Smoked Duck Breast  
persimmon | mizuna | pistachio

Chino Farms Salad  
radish | citrus | walnuts

## ENTRÉES

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Roasted Organic Diestel Turkey  
potato | Brussels sprouts | sausage stuffing | pumpkin purée

Braised Short Rib  
whipped potato | heirloom carrots | citrus & pine nut crumble

Pan Seared Wild Isles Salmon  
keta caviar | winter vegetables | Champagne nage

Potato Gnocchi  
périgord truffle | creamed spinach | Parmigiano-Reggiano

## DESSERTS

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Almond and Vanilla Mousse Tarts

Dark Chocolate and Fresh Mint Verrines

Eggnog Crème Brûlée with Fresh Berries

### THREE-COURSE MENU

\$115 per adult

\$30 per child (ages 4-12)

*Pricing is exclusive of tax and gratuity.*

### RESERVATIONS

858.314.1996



Amaya