

***Christmas Dinner at Sea Ranch
December 24, 2017***

Starting choices

Cajun Fried Oysters, Sauce Etouffee
or
Roasted Yam, Pear & Cashew Samosa, Cranberry Lime Raita
or
Baby Organic Greens, Satsuma Oranges, Honey Toasted Walnuts, Brie, Pomegranate Dressed
Pomegranate Orange Vinaigrette
or
Smoked Salmon Chowder, Lemon Chive Cream

Entrée

Dungeness Crab Mac & 4 Cheeses; Gruyere, Romano, Sharp Cheddar & Gouda
or
Free Range Turkey with fresh Sage, Garlic Butter, Focaccia Stuffing with Dried Figs, Cranberries,
Granny Smith Apples, Pears & Toasted Pecans, Creamy Yam & Yukon Gold Mash
Chardonnay Herb Gravy
or
Lasagna with Roasted Winter Squash, Fennel & Leeks, Wild Mushroom Sauce
or
Roasted Whole NY Sirloin, 3 Peppercorn, Mustard & Roasted Garlic Herbs Glaze, Medium Rare
Wild Mushroom Pinot Noir Jus, Scalloped Yams & Onions

Sweets

Lime Snow Balls
or
Pumpkin Cheesecake with a Maple Cream
or
Cranberry Pear Tiramisu

Service is from 1pm-8pm
\$60 per person Adults plus tax and 20% Holiday Service Charge
\$30 per child 12 and under plus tax and 20% Holiday Service Charge
Reservations for parties 6 and larger please call 707-785-4821
Or Reservations for small parties @ Opentable.com -The Black Point Grille
Chef Rebecca Stewart