

“HOLIDAYS REMIND US HOW IMPORTANT LIFE IS & WHY WE LIVE  
LIFE THE WAY WE DO”-CHEF JEREMY

**CHRISTMAS EVE PRIME RIB  
SPECIAL + REGULAR MENU  
11:30-7PM**

(MENU BELOW IS FOR CHRISTMAS DAY)

**BRUSSELS SPROUTS** \$18  
Served crispy in house Ponzu topped with pineapple  
pico de Gallo, Togarashi & sesame seeds. v

**DEVILS ON HORSEBACK** \$18  
Palm desert dates stuffed with cave aged blue cheese,  
wrapped in prosciutto with a maple-bourbon glaze.

**WINTER HARVEST SALAD** \$16  
Hand tossed organic greens with heritage carrots, tomato, quinoa,  
avocado, feta cheese & sunflower seeds. v g/f

**HUMBOLT FOG CHEESE BOARD** \$30  
3 ounces of Aged Humbolt fog with truffle salami, fig  
chutney, Fuji apple sliced and crustinis

**LOBSTER BISQUE** \$18  
Sherry wine & crème fraîche.

**VEGAN SOUP DU JOUR** \$15  
v g/f

**CHRISTMAS DAY +  
LIMITED MENU  
12PM-6:30PM**

(RESERVATIONS HIGHLY ENCOURAGED)

**CAST IRON APPLE COBBLER** \$19  
Pan glazed & oven roasted with cinnamon, butter,  
sugar, German crumble top, Vanilla bean ice cream &  
chef's caramel sauce

**CHAMBORD CRÈME BRÛLÉE** \$15  
Chilled custard with a blackberry-raspberry flavored  
liquor & blow torched granulated sugar g/f

**JEREMY'S SIGNATURE TRIPLE  
LAYER CARROT CAKE** \$18 g/f

**TWO SCOOPS VANILLA ICE CREAM** \$12  
Chef's caramel sauce or house made chocolate sauce  
g/f

**EGGNOG CHEESECAKE** \$18  
House made seasonal favorite. Served with Brandy-  
caramel sauce and whipped cream

*Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment Not all ingredients are listed in menu descriptions*

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## BONELESS ZINFANDEL BRAISED SHORT RIB \$68

- Zinfandel demi glace
- Creamy Yukon Gold mashed potatoes
- Butternut squash- kale sauté.

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## PISTACHIO CRUSTED SCOTTISH SALMON FILET \$70

- Basted in butter & thyme
- Honey-mustard sauce
- Creamy Yukon gold mashed potatoes
- Butternut squash-kale sauté
- Braised red cabbage

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## GRASS FED RACK OF LAMB \$70

- Pistachio crusted
- Honey- mustard sauce
- Creamy Yukon Gold mashed potatoes
- Butternut squash- kale sauté.
- Braised red cabbage

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## 14 OUNCE PRIME RIB DINNER \$75 ADULTS

- Dinner salad with red wine sage-vinaigrette
- Creamy Yukon Gold mashed potatoes
- Au-jus & creamy horseradish sauce
- Butternut squash-kale sauté.
- Raw cranberry sauce

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## VEGETARIAN "BEYOND-QUINOA" PATE \$50

- Creamy Yukon gold mashed potatoes
- Braised red cabbage
- Butternut squash- kale sauté.

### THANK YOU TO OUR LOCAL FARMERS!

- ◆ Hatfield Creek Aquaponics
- ◆ Gnosis Nursery
- ◆ Volcan Valley Apple Farm
- ◆ Ft. Cross Farms
- ◆ Piecefield Orchard
- ◆ Apple Lane Orchard
- ◆ Julian Naturals

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## CHEFS WINE PARING SUGGESTIONS

BRUT, FLOKTALE WINERY NAPA 40  
Green apple, banana and kiwi developing into flavors of peach.

PETIT VERDOT, SIERRA ROBLE WARNERS 55  
Dried plumb on the nose and a soft finish with dark cherries.

GRENACHE NOIR, WOOF 'N ROSE WINERY RAMONA 50  
Butterscotch notes with a delicious cherry pie finish.

TALYNIU, SPRECKLE ROCK VINEYARDS. ESCONDIDO 50  
Decedent notes of leather, plumb and black currant with a dry finish.

HAPPENSTANCE CUVE II, EDWARDS WINERY RAMONA 50  
A delightful blend of Syrah, Cabernet, Mourvèdre and Petite Syrah.

BORDEAUX BLEND, WOOF 'N ROSE RAMONA 55  
Eglantine. Smooth with dark fruit of cherry and plumb. Creamy.

GSM, Frequency Wines Santa Barbara 75  
94 pt. Wild strawberry and blueberry fruits with notes of herbs de Provence and pepper. Medium to full bodied.

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