



**BENBOW**  
HISTORIC INN



# *Christmas Dinner*

## *First Course*

**CARROT-GINGER SOUP**  
Cardamom Cream

**HUMBOLDT BAY OYSTERS (3)**  
On the Half Shell with Champagne-Apple Mignonette

**FRISÉE & BABY GREENS SALAD**  
Candied Pecans, Dried Cranberries,  
Apple Cider Vinaigrette, Crumbled Shaft's Bleu Cheese

## *Entrees*

**BUCCATINI PASTA**  
Bay Shrimp, Caramelized Fennel, Blood Orange-Tarragon Butter, Parmigiano-Reggiano

**GRILLED VEAL CHOP**  
Rosemary Heirloom Potatoes, Roasted Delicata Squash, Orange & Balsamic Demi Glace

**PROCUITTO-WRAPPED ALASKAN HALIBUT**  
Wilted Escarole, Golden Raisin-Almond Relish, Sweet Potato Chips

**SLOW-ROASTED TURKEY**  
White and Dark Meat with Yukon Potato Mash, Pan Jus Gravy,  
Traditional Sage Stuffing, Cranberry Compote and Haricot Verts

**BLACK ANGUS PRIME RIB**  
Yukon Potato Mash, Haricot Verts, Mini Yorkshire Pudding  
Horseradish Crème Fraiche, Cabernet Jus

## *Dessert*

**PECAN PIE CHEESECAKE**  
Chantilly Cream, Chocolate Ganache and Toasted Pecans

**"PEPPERMINT BARK" CHOCOLATE TORTE**  
White & Dark Chocolate, Peppermint Candy, Chantilly Cream

**SPICED BARTLET PEAR & FUJI APPLE CRISP**  
Hazelnut-Oat Crumb Topping, Chantilly Cream

**\$59 per person**  
**Plus Tax and Gratuity**

**Menu subject to change based on availability**

