



SOUTH
GATE

CHRISTMAS DAY 2011
PRIX FIXE MENU

ARUGULA & ENDIVE SALAD

quince, pomegranate, hazelnut vinaigrette

LOBSTER-KABOCHA SQUASH BISQUE

pumpkin seeds, fuji apples, crème fraiche

CHESTNUT RAVIOLI

beet greens, brown butter, thyme

DUCK MEATBALLS

polenta, currants, mimolette



SAGE DUSTED TURKEY

yukon gold potato puree, stuffing, parsnip coulis, jus lie

BRAISED SHORT RIBS

leek-gruyere gratin, spinach, red wine reduction

CIDER GLAZED PORTCHETTA

heirloom apples, red onion, savory

PORCINI GNOCCHI

swiss chard, parmesan, parsley



VANILLA ROASTED PINEAPPLE

mango gelle, coconut tapioca, lemon-lime sorbet

CHOCOLATE MANHARI CAKE

Blood orange crème brûlée, blood orange sorbet

APPLE CRISP

cranberry tequila ice cream

CHOCOLATE NUTCRACKER

hazelnut biscuit, chocolate praline crisp, pistachio brittle

\$89 per person

\$155 with wine pairing

\$45 for children under 12 years of age