



# SORREL RIVER RANCH

## **Chef's Christmas Tasting Menu \$79**

*\*add optional wine pairings +\$49*

1st course

**Roasted Farm Squash Bisque** | Early Morning Orchard winter squash, coconut milk,  
pumpkin seeds

*\*paired with 2018 Duckhorn Sauvignon Blanc, Napa, CA*

2nd course

**Brown Butter Beet Salad** | local goat cheese, pistachio, orange supreme, arugula,  
citrus vinaigrette

*\*paired with 2016 Vidal Fluery-Cotes du Rhone*

3rd course

**Grilled Utah Elk Loin** | Israeli couscous, roasted winter vegetables, Palisade apple  
and pear compote, demi glace

or

**Pan Seared King Salmon** | sauteed string beans, roasted fingerling potatoes,  
toasted almonds, , Sutcliffe Vineyards citrus beurre blanc

*\*paired with 2016 Seghesio Zinfandel, Sonoma, CA*

4th course

**White Chocolate Pot De Creme** | Valrhona chocolate, whipped chantilly cream

*\*paired with Warre's Ruby Port*