



Six Peaks

GRILLE

CHRISTMAS DAY MENU

Wednesday December 25th, 2024 | 5 pm - 9 pm

FIRST COURSE

Deep Sea Red Crab

avocado, asian pear, yuzu kosho aioli, gochujang, shiso oil

Wine: Silverado Sauvignon Blanc

ENTRÉES

CHOICE OF

Crispy Skin Black Cod

roasted mushrooms, celery soubise, salt island mussels, billi bi
or

12 Hour Smoked Bone in Short Rib

roasted and braised shitake mushroom, short rib spring roll,
pickled vegetables, micro cilantro

Wine: Seghesio Zinfandel

DESSERT

S'mores Lava Cake

huckleberry, graham cracker, vanilla ice cream

Wine: Sandeman Tawny Port

\$100 per person, plus tax and gratuity.
Wine pairing additional \$25 per person.

