



Six Peaks GRILLE

CHRISTMAS EVE MENU

Tuesday December 24th, 2024 | 5 pm - 9 pm

FIRST COURSE

Grilled Octopus

crispy fingerling potato, purple ninja radish,
pinecone kitchen black garlic aioli

Wine: Walt Chardonnay

ENTRÉES

CHOICE OF

Pan Seared Scallop

sunchoke, grilled maitake mushroom,
pomegranate, champagne sabayon
or

Superior Farms Lamb Rack

potato pave, roasted shitake mushroom,
blackberry demi

Wine: Dom. Vincent Delaporte "Sancerre"

DESSERT

Chef's Basque Cheesecake

vanilla whip cream, candied pecan praline ice cream

Wine: Walt Pinot Noir

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