

CHRISTMAS DINNER

APPETIZERS

CALAMARI \$17

Flashed fried with red pepper aioli

WILD PRAWN COCKTAIL \$24

Celery, classic cocktail sauce

DUNGENESS CRAB COCKTAIL \$24

Celery, classic cocktail sauce

STARTERS Choose one

CHRISTMAS SALAD

Spinach, smoked gouda cheese, apples, toasted almonds, creamy English dressing

CARROT COCONUT GINGER SOUP

Locally sourced carrots and ginger blended well with coconut milk and spices, topped with cream fraiche

DESSERTS Choose one

BOURBON PECAN PIE

with salted caramel mascarpone
whipped cream

APPLE SPICED CAKE

with vanilla ice cream and
caramel drizzle

KIDS MENU Ala Carte

Turkey Dinner \$18

A 15% gratuity will be added to all to-go orders. We request a single check. A 20% gratuity will be automatically added for parties of seven or more.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES Choose one

TRADITIONAL ROASTED TURKEY \$58

Pear and hazelnut stuffing, mashed potatoes, roasted vegetables, cranberry sauce, roasted turkey gravy.

Pairs well with a glass of Stoller Family Estates Chardonnay \$16.00

WAYFARER CHRISTMAS BAKE \$62

Dungeness crab legs, local Manila clams, andouille sausage, wild prawns, Yukon potatoes, candy spring onions, Old bay seasoning.

Pairs well with a glass of Domaine Drouhin Chardonnay \$19

6oz FILET MIGNON Tournedos \$65

Mashed potatoes, roasted vegetables, mushroom ragu sauce

pairs well with a glass of Charles Krug Cabernet \$19

CRAFT CHRISTMAS COCKTAILS \$16

HOT APPLE CIDER

Maker's Mark, apple cider, apple juice, whipped cream, cinnamon.

SEA LILLY SPRITZ

Aperol, St. Germaine, La Marca prosecco, soda water

MAPLE OLD FASHION

Rye whiskey, pure maple syrup, bitters, orange peel

COASTAL COMFORT MULE

Blackstrap rum, Allspice Dram, lime, ginger beer

