THE MARCUS WHITMAN

CHRISTMAS DINNER MENU

DECEMBER 24th & 25th, 2026 | 3 - 9 PM

$99 PER PERSON | OPTIONAL WINE PAIRINGS AVAILABLE

BREAD SERVICE

WARM MILK ROLLS, HONEY BUTTER

FIRST COURSE

ROASTED CHESTNUT & PARSNIP VELOUTÉ
Brown Butter Croutons, Chive Oil

OR

SMOKED COUNTRY HAM CROQUETTE
Apple Mustard, Honey Mustard Cream

MAIN COURSE

HERB-CRUSTED PRIME RIB OF BEEF
Yukon Gold Pomme Purée, Roasted Winter Vegetables, Creamy Horseradish, Au Jus

OR

PORTOBELLO MUSHROOM WELLINGTON
Spinach, Goat Cheese, Puff Pastry, Yukon Gold Pomme Purée, Roasted Winter Vegetables

CELEBRATE CHRISTMAS WITH AN UPGRADE
Butter-Poached Dungeness Crab, Sauce Bearnaise // 27

FOURTH COURSE

DARK CHOCOLATE PEPPERMINT POT DE CRÈME
Whipped Crème Fraiche

OR

WARM GINGERBREAD CAKE
Bourbon Caramel, Cinnamon Chantilly