



Christmas

PRIX-FIXE \$75

330PM-830PM

CHOICE OF APPETIZER

VEGETARIAN POZOLE VERDE

Onion, cilantro radish topping with fresh lime crema

BROWN BUTTER GNOCCHI

Parmesan, pancetta, crispy kale

BUTTERNUT SQUASH & GREEN APPLE SALAD

Lacinato kale, dried cranberries, toasted sunflower seeds, green apple vinaigrette

CHOICE OF ENTRÉE

SEARED SALMON

Crispy piquillo pepper polenta, basil purée, sautéed garlic rapini, lemon tarragon butter sauce, Castelvetro olive tapenade

RED WINE ROSEMARY SHORT RIBS

Rogue blue cheese potato Rösti, chive purée, sautéed garlic rapini, wild mushroom demi

SMOKEY MUSCOVY DUCK BREAST

Roasted sweet potato pecan spoon bread, maple sweet potato purée, charred Brussels sprout, huckleberry reduction

WILD MUSHROOM VEGAN RISOTTO

Truffle vegan risotto, wild mushroom ragout, shallot truffle purée (-\$10)

CHOICE OF DESSERT

TIRAMISU

Bourbon crème anglaise

CHOCOLATE CRUNCH CAKE

Marionberry coulis

EGGNOG ICE CREAM

Hazelnut brittle

