

# CHRISTMAS EVE DINNER

## Three Course Menu

### STARTER

#### WINTER SQUASH SOUP W/GRUYERE CROUTON (V)

velvety roasted squash, Austrian mountain cheese crouton, caramelized apple

#### WILD MUSHROOM SOUP (GF, V)

roasted forest mushrooms finished with a touch of cream, truffle oil & fresh chives

#### THE WEDGE (GF)

crisp iceberg, ripe tomato, red onion, bacon crumbles, tangy citrus blue cheese dressing

#### ARUGULA & MACHE SALAD (GF)

peppery greens in Green Goddess dressing, grated Manchego, shattered prosciutto crisp

*\*V & VG options available*

### MAIN COURSE

#### APPLE & POMPLANO CHORIZO BRAISED PORK SHANKS (GF)

fork-tender & braised with apple & Spanish chorizo served with gorgonzola polenta, Malbec mushroom soubise

#### SALMON EN CROÛTE

wild salmon wrapped in golden puff pastry with savory mushroom duxelles, whipped potatoes, mango béarnaise

#### TOMATO GOAT CHEESE RAVOLI (V)

house-made ravioli filled with tangy goat cheese & fresh tomato, orange arrabiata

*\*VG and GF options available*

#### BEEF OSSO BUCO (GF)

braised until the meat falls from the bone, garlic parmesan polenta, chef's seasonal vegetables

### DESSERT

#### CHOCOLATE MOUSSE (GF,V)

for the chocolate lover

#### BLOOD ORANGE SORBETTO (GF, V, VG)

creamy refreshing treat

#### FRENCH VANILLA ICE CREAM (GF, V)

Drizzled with aged balsamic vinegar

**\$79.99 per person**

**22% service & tax not included**

Service charge will be added to all checks and is shared between kitchen and FOH wait staff to thank them for working the holiday

Dietary Key:

V - Vegetarian    GF - Gluten Free

VG - Vegan

