

CHRISTMAS 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*

LOBSTER & BEET SALAD WITH PORT VINAIGRETTE (GF)

sweet Maine lobster meat, earthy roasted beet, popcorn shoots, citrus foam

**V & VG options available*

TOAST CONFIT DE CANARD

slow-cooked & hand-pulled, orange segments, micro greens, basil aioli, house made focaccia

**GF option 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

BALLOTINE OF TURKEY (GF)

rolled & roasted with a delicate scallop & shrimp mousse, rice pilaf, orange hollandaise

TOMATO GOAT CHEESE RAVOLI (V)

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

**VG and GF options available*

BEEF OSSO BUCO (GF)

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

Supplemental Option +\$20

PARIS TOURNEDOS FILET MEDALLION (GF)

center-cut medallions, potato soufflé, asparagus, classic au poivre

DESSERT

CHOCOLATE POT DE CREME (GF, V)

decadent French custard for the chocolate lover

PISTACHIO AMARETTO BAKLAVA (V)

layers of crisp phyllo, honey, & nutty warmth

MINDY'S CHEVRE CHEESECAKE (V)

house-made graham cracker crust, pralines-crusted, brûléed & drizzled with aged balsamic & berries
all desserts made proudly in house

BLOOD ORANGE SORBETTO (GF, V, VG)

creamy refreshing treat

\$89.99 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