



2023 Christmas Menu

Starters

Butternut Squash & Apple Soup ^{GF|V|Δ}
Pomegranate Seeds, Toasted Pepitas,
Crème Fraîche

Duck Confit Salad ^{GF|V|Δ}
Escarole, Endive, Poached Pear,
Toasted Pine Nuts, Roquefort Cheese,
Red Wine Vinaigrette

Salade de Quinoa ^{GF|V|Δ}
Arugula, Heirloom Cherry Tomatoes,
Roasted Carrots, Mung Beans, Carrots,
Green Onion,
Miso-Sesame Dressing

**Sautéed Mussels &
Salsa di Fagioli Neri**
Black Bean Sauce, Cilantro, Chili,
Ginger, Garlic, Crostini Points

Entree

Braised Pork Shank ^{GF}
Roasted Rosemary Cherry Tomatoes,
Grilled Polenta, Sautéed Spinach,
Grilled Asparagus

Roasted Chicken Risotto ^{GF}
Wild Mushrooms, Burnt Butter Pears,
Green Onion, Point Reyes Blue Cheese,
Honey Chicken Jus

Smoked Duck Breast ^{GF}
Cranberry Chutney, Cauliflower Puree,
Broccolini, Toasted Barley

Butternut Squash Ravioli ^{GF|V}
Roasted Butternut, Black Truffle,
Pecorino Cheese, Lemon Beurre Blanc
Broccolini Puree

Desserts

New York Cheesecake ^V
Lavender Honeycomb, Poached Cherries

Truffle Trio ^{GF|V}
Bourbon, Salted Caramel, Dark Chocolate
Cherry

Lemon Yuzu Posset ^V
White Chocolate Crumble

Ginger Tuile ^V
Cinnamon Chantilly, Blood Orange Coulis,
Candied Chestnut

\$60.00 Adult, \$35.00 Kids 2-12

(Separate kid's menu also available)

GF- can be gluten free V- can be vegetarian Δ - can be vegan

Pedro Diaz, Executive Chef