

CHRISTMAS MENU \$155

1ST COURSE

Choice Of

Lobster Bisque

Garlic-Parmesan Crostini

or

Persimmon Salad

Radicchio, Endives, Candied Walnuts, Pomegranate Seeds

or

Smoked Salmon

Dill Crème Fraîche, Mixed Greens Salad, Caper Aioli

2ND COURSE

Choice Of

Black Truffle Risotto

Sautéed Cremini Mushroom, Garlic, White Wine, Vegan Truffle Butter

or

Beef Two Ways

Filet Mignon, Short Rib, Bacon-Shallot Puree, Root Vegetables, Red Wine Sauce

or

Maple Leaf Duck Breast

Celery Root and Parmesan Ravioli, Parsnip Puree, Orange Glaze, Apple Salad, Agrumato Oil

or

Fettuccine with Mussels

Saffron Cream Sauce, Trout Roe

DESSERTS

Roasted Two Way Marshmallow

Chocolate Mousse, Pillow Ice Cream, Almond Biscotti

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness