# TWENTY<sub>6</sub>

# HOLIDAY MENU

# NEW YEAR'S MENU

\$85 per person

## **First Course**

Lobster Bisque

Fresh Herbs, Swirls Of Crème Fraîche, Artisan Crostini

# Second Course

## **Roasted Beet Salad W/Crispy Shallots**

Fresh Basil, Baby Arugula, Roasted Beetroot, Goat Cheese, Tarragon Vinaigrette

#### **Main Course**

#### Seared Black Cod

Meyer Lemon Risotto, Swiss Char, Glazed Baby Carrots, Citrus Herb Sauce

Or

#### **Red Wine Braised Short Ribs**

Celery Root Purée, Roasted Winter Vegetables, Cabernet Reduction

#### Dessert

Gianduja Milk Chocolate Custard Tart

Almond Hazelnut Praline Mousse, Passion Fruit Gel