

CHRISTMAS EVE MENU

3 course prix fixe 🍷 \$55

WINTER SALAD

Local Kale and Brussel Greens, Shaved Cheddar, Roasted Cippolini and Apple, Rye Croutons, White Balsamic Vinaigrette

PARSNIP BISQUE

Spiced pear chip, Sage Oil

SEARED LAMB BRUSCHETTA

Rare Seared Lamb, Pumpkin Tomato Pesto, Smoked Feta, Spiced Squashes



GINGER-SOY BRAISED BEEF SHORT RIB

Whipped Sweet Potato, Winter Squash Medley

GRILLED SWORDFISH

Fennel-Artichoke Provençale, Potato Lyonnaise

ROOT VEGETABLE POT PIE

Tarragon Veloute, Caramelized Root Vegetables, Sage-Pumpkin Biscuit

HOUSE SMOKED HAM

Smashed Fingerling, Roasted Cippolini and Apple,
Bruleed Pineapple and Mustard Glaze



CHOCOLATE BROWNIE

Peppermint Brittle, Frozen Whipped Cream

ROASTED PEAR COBBLER

Port Soaked pears, Vanilla Ice cream

EGGNOG BREAD PUDDING

Salted Caramel

FLOURLESS CHOCOLATE TORTE