



merry christmas

55 per person

FIRST

select 1

SHAVED BRUSSELS SPROUT SALAD
cranberries, toasted almonds, ricotta salata snow

CURRIED PUMPKIN SOUP
walnut crumble

NYC BURATTA
charred grapes, chive oil, aged balsamic

GRILLED OCTOPUS
romesco, delicata squash, agrodolce, chorizo crumble

MAIN

select 1

GENERAL WILTSONS CHICKEN
vegetable fried rice

PAN SEARED SALMON
coconut creamed kale + spaghetti squash, pumpkin seed gremolata

CHESTNUT RAVIOLI
roasted butternut, crispy sage

BRAISED SHORTRIB
smoked gouda pumpkin polenta, crispy kale (\$10 supplement)

DESSERT

select 1

BOURBON CHERRY COBBLER
egg nogg gelato

CHOCOLATE PUDDING

SEASONAL GELATO & SORBET
choice of 3

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF: STEPHANY BURGOS, CULINARY DIRECTOR: JEFF HASKELL