

CHRISTMAS DINNER PRIX FIXE



STARTERS CHOICE OF

FLORIDA BURRATA (GF)

Heirloom Tomatoes, Figs, 16 Month Prosciutto di Parma,
Maldon Salt, Olive Oil, Honey Balsamic Glaze

PINOT GRIGIO, VILLA SANDI, Venezia, Italy 12

GRILLED OCTOPUS (GF)

Romanesco Sauce, Cilantro Oil, Chorizo, Fingerling Potatoes

ALBARIÑO, CALAZUL, Spain 12

FRIED ZUCCHINI BLOSSOM

Ricotta Cheese

SAUVIGNON BLANC, WHITEHAVEN, New Zealand 14

MAINS CHOICE OF

LAMB CHOPS (GF)

Red Wine Jus, Lemon Butter Fingerling Potatoes,
Seasonal Local Veggies

MALBEC, AMALAYA GRAN CORTE, Salta, Argentina 13

CHILEAN SEA BASS (GF)

Cauliflower Puree, Swiss Chard, Local Mushrooms

PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California 13

8 OZ GRASSFED CENTER CUT FILET MIGNON (GF)

Seasonal Local Veggies, Mashed Potatoes, Peppercorn Sauce

RED BLEND, Z. ALEXANDER BROWN, North Coast, California 12

DESSERTS CHOICE OF

LEMON MERINGUE PIE

APPLE PIE A LA MODE

CANDIED WALNUT PIE

DINNER 95
WINE PAIRING 21
KIDS 12 & UNDER 55

(GF) GLUTEN-FREE | (V) VEGETARIAN | (VGN) VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK