

CHRISTMAS DINNER PRIX FIXE



SOUP

ROASTED CAULIFLOWER AND LEEK BISQUE SOUP (V)
PINOT GRIGIO, VILLA SANDI, Venezia, Italy 13

STARTERS CHOICE OF

POLENTA & ROASTED WILD MUSHROOM (V, D)
Gorgonzola & Parmigiano Fondue
PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California 14

GRILLED OCTOPUS

Watercress, Arugula, Fingerling Potatoes, Lemon Honey Vinaigrette
ALBARIÑO, BLANQUITO, Rias Baixa, Spain 13

BOSTON LETUCE & GARDEN RADISH SALAD (V)
Avocado, Radish, Sunflower Seeds, House Dressing
SAUVIGNON BLANC, WHITEHAVEN, Marlborough, New Zealand 15

MAINS CHOICE OF

HOMEMADE TAGLIATELLE WITH LAMB RAGÚ
Slow Roasted Lamb Leg Ragú, Light Fresh Tomato Sauce
MALBEC, BENMARCO, Mendoza, Argentina 13

SEARED LOCAL YELLOWTAIL SNAPPER (D)
Saffron Risotto, Grilled Asparagus, Chive Oil
CHARDONNAY, MER SOLEIL, Santa Lucia, California 14

8 OZ GRASSFED CENTER CUT FILET MIGNON (D)
Roasted Tricolor Carrots, Cippolini Onions, Smash Fingerling
Hash Browns, Peppercorn Sauce
MERLOT, DECOY, Sonoma County, California 12

DESSERTS CHOICE OF

MOSCATO, Asti, Italy, 13

TIRAMISU (D)

Classic coffee-flavored Italian Dessert

MIXED BERRY CAKE (D)

Filled with pastry cream topped with an assortment of
blackberries, raspberries, red currants and strawberries

CHOCOLATE CAKE PANACHE (D)

Layered with rich chocolate mousse, topped with creamy chocolate ganache

DINNER 110

WINE PAIRING 29

3oz glass/course

KIDS 12 & UNDER 55

(GF) GLUTEN FREE | **(V)** VEGETARIAN | **(VGN)** VEGAN
(N) CONTAINS NUTS | **(D)** CONTAINS DAIRY | **(SF)** CONTAINS SHELLFISH

***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