



## CHRISTMAS EVE 3-COURSE MENU

\$65 PER PERSON

OPTIONAL WINE PAIRING: \$35 PER PERSON

### FIRST COURSE

#### KALE SALAD

crispy duck confit | herb pistou | toasted pine nuts  
*suggested pairing | jj vincent cremant*

#### CHARRED CELERY ROOT SOUP

fennel + apple | flax seed  
*suggested pairing | banshee chardonnay*

#### HEARTH ROASTED CABBAGE

calabrian chili vinaigrette | comte cheese | bread crumbs  
*suggested pairing | 4 bears sauvignon blanc*

### SECOND COURSE

#### SEED + GRAIN RISOTTO

roasted sunchokes | salsify | chestnut puree  
*suggested pairing: La Valentina Montepulciano*

#### BRANZINO

coal roasted leeks | compound butter | romanesco | cauliflower  
*\*suggested pairing: Morgadio Albarino*

#### LAMB CHOP RACK

persimmon | brussels sprouts | house bacon | hazelnuts  
*\*suggested pairing: Chakana Malbec or Valravv Zin*

#### PORK TENDERLOIN

heirloom beans | hen of the wood mushroom | chicories  
*\*suggested pairing: Chakana Malbec or Valravv Zin*

### THIRD COURSE

#### CARAMEL PUDDING

chex cereal streusel | mascarpone + maple crema  
*\*suggested pairing: Evan Williams Bourbon*

#### SOLSTICE MILK CHOCOLATE CREMEUX

brioche | brown butter caramel | parsnip ice cream  
*\*suggested pairing: Chateau Cantegril Sauternes*

Chefs Briar Handy, Max Nelson, Igor Legname & Alex Morales