



Happy Holidays!

Menu items are subject to change as we thoughtfully source the finest ingredients.

Creamy Chestnut Soup

Caramelized Apples & Fennel, Chanterelle Mushrooms, Foie Gras Toast
Vegetarian & Gluten Free Version Available 🌿 GF

Fried Duck Egg Bruschetta 🌿

Wilted Baby Spinach, San Marzano Tomatoes, Shaved Piave, Grilled Panella

Shaved Brussels Sprouts Salad 🌿 GF

Dried Cranberries, Green Apple, Candied Ginger, Slow Roasted Beets, Toasted Pine Nuts, Poppyseed Vinaigrette

Bang Island Mussels

Spanish Saffron, Leeks, A Touch of Cream, Warm Garlic Crostini

Warm Potato & Artichoke Torte 🌿

Artichokes, Leeks, Brie, Puff Pastry, Herb Salad

Spanish Octopus A La Plancha GF

Papas Bravas, Smoked Paprika, Roasted Pepper Caponata, Watercress

Sartù di Riso GF

Saffron Arborio, Duck Ragu, Fresh Mozzarella, English Peas, Pecorino
Vegetarian & Gluten Free Version Available 🌿 GF

Green Pappardelle Bolognese 🌿

Hand-cut Spinach Pappardelle, Toasted Bread Crumbs, Ricotta, Shaved Grana Padano

All Natural Turkey Roulade

Wild Mushroom & Sausage Stuffing, Buttermilk Whipped Potatoes, Honey Glazed Thumbalina Carrots, Black Truffle Turkey Jus

Prime Kansas City Fourteen Ounce NY Strip GF

Saffron Whipped Yukon Gold Potatoes, Charred Broccolini, Au Poivre Sauce

Pan Roasted Black Bass

Grilled Long Stem Artichokes, Burst Cherry Tomatoes, Gigante Beans, Lemon & Parsley Gremolata

Chili Rubbed Blackened Rack Lamb GF

Lacinato Kale, Greek Yogurt, Medjool Date Purée, Calabrian Chili, Roasted Baby Sweet Potatoes

Maple Glazed Honey Nut Squash 🌿

Toasted Fregola, Goat's Cheese Fondue, Grilled Radicchio

Eggnog Creme Brûlée

Sugared Cranberries, Orange & Honey Biscotti

Chocolate Pots De Creme Trifle GF

Shaved Valrhona Chocolate, Peppermint Mascarpone Mousse, Chocolate Cake

Pineapple & Polenta Upside Cake

Whipped Cream Cheese Mousse, Pine Nut Brittle

Artisanal Cheese Plate

Rice Wafers, Membrillo, Green Apples

Four Course Prix Fixe

155 Per Person

Plus tax, gratuity & supplements

🌿 | Vegetarian GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Executive Chef Richard Diemer

