



## **Christmas Menu**

**4 COURSE – \$129 PER PERSON**

**Glass of House Sparkling, White, Red**

### **BREAD**

Grilled sourdough, Whipped Butter

### **FIRST COURSE**

**(Please choose 1)**

#### **ZUCHINNI BLOSSOMS (Vegan)**

Mash Potato, Tofu, Honey, Dill, Pecan, Romesco, Kale

#### **SASHIMI (GF,DF)**

Hiramassa Kingfish, Nam Jim, Kaffir Lime, Cream of Coconut, Yuzu Gel

#### **VEAL CARPACCIO (GF,DF)**

Veal Backstrap, Buffalo Mozzarella, Capers, Extra Virgin Olive oil, Lemon

### **SECOND COURSE**

**(Please choose 1)**

#### **CAVOLO (Vegan,GF,DF)**

Roasted Cabbage Steak, Tahini, Cheddar, Braised Mushrooms, Capers

#### **SWORDFISH (GF)**

Champagne Beurre Blanc, Charred Leek, Baby Herb Salad, Basil Oil

#### **DUCK (GF)**

Confit Duck leg, Parsnip Puree, Roasted Beets, Vincotto Brussels, Jus



**THIRD COURSE**

(Please choose 1)

**RAVIOLI (Vegetarian option)**

Pumpkin & Ricotta Ravioli, Romesco , Crab + Cashew pesto, Herb Oil

**LAMB (GF)**

Grilled Lamb Backstrap, Confit Truss Tomatoes, Paris Mash, Red Wine Jus

**STEAK (GF)**

Wagyu Striploin, Asparagus, Potato Gratin, Beer Onions, Jus, Bearnaise.

**FOURTH COURSE**

(Please choose 1)

**DARK CHOCOLATE PARFAIT (GF)**

Chocolate Parfait, Drunken Figs, Honeycomb, Cranberry Gel

**CREMME BRULEE (GF)**

Cardamom, Cinnamon, Muscat Cherries