

CHRISTMAS DINNER MENU

\$98++ per person / available from 4 p.m.-8 p.m.



choice of one

Sicilian Tuna Tartare V blood orange, zaatar dusted pita chips capers, olives, parm shavings

Felluccine Pasta V forest mushroom, shaved truffle, parmesan reggiano

Vitello Tonnato thinly sliced veal, tuna sauce

Salad GF/V goat cheese, chicory salad, candied walnuts, kumquat dressing



DESSERT

Buche de Noel

almond sponge cake, cranberry gelee, whipped ganache, white chocolate mousse

MAIN

choice of one

Seafood "Paella"

risotto, shrimp, scallop, mussels, chorizo, saffron, peas

Red Wine Braised Beef Short Rib gratin potato, tri color carrots, green beans

Moussaka Layered Casserole eggplant, spiced lamb sauce, bechamel

Grilled Salmon

butternut squash couscous, toasted almonds, apricots, cranberry, mint, salsa verda

Eggplant Chop Milanese V

roasted & breaded eggplant, arugula, fennel salad, charred lemon, tomato coulis

EXECUTIVE CHEF Sammy D.

GF gluten free

VE vegan

V vegetarian

Of @weftandwarpaz

^{*}These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.



CHRISTMAS KIDS MENU

\$45 per child / ages 12 & under

— STARTER ————

Fruit Salad GF/V/VE

Vegetable crudité GF buttermilk ranch

> — MAIN —— choice of one

Spaghetti & Meatballs

Kids Cut Prime Rib & Fries

Roasted Salmon & Whipped potato

— DESSERT —

Buche de Noel almond sponge cake, cranberry gelee, whipped ganache, white chocolate mousse

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