

CHRISTMAS DINNER MENU

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

FIRST

choice of one

Sicilian Tuna Tartare V

blood orange, zaatar dusted pita chips capers,
olives, parm shavings

Fettuccine 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



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

DESSERT

Buche de Noel

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

EXECUTIVE CHEF SammyD.

GF gluten free

VE vegan

V vegetarian

  @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.