

# Holiday Menu



**\$95 PER PERSON**

## *FIRST COURSE*

choose one

### **PERSIMMON SALAD**

Fuyu persimmons, arugula, fennel, pomegranate, candied pecans, goat cheese, citrus-honey vinaigrette

### **FRENCH ONION SOUP**

caramelized onions, veal bone broth, toasted baguette, Swiss cheese

## *MAIN COURSE*

choose one

### **MISO ROASTED BLACK COD**

polenta cake, mushrooms, sautéed Brussels sprouts, dashi broth

### **TOURNEDOS ROSSINI**

filet of beef, seared brioche, foie gras, demi-glace, braised leeks

### **WINTER GNOCCHI**

potato gnocchi, roasted butternut squash, sage, walnuts, creamy porcini mushroom sauce

## *DESSERT*

choose one

### **BÛCHE DE NÖEL**

chocolate sponge cake rolled with mocha buttercream, meringue bits, powdered sugar

### **VINTAGE PORT POACHED PEAR**

citrus glaze, citrus sponge cake, whipped ganache

