

Holiday Prix Fixe Menu

Family-Style | 85 per person
Individually Plated | 95 per person

APPETIZERS

Choice of one.

BUTTERNUT SQUASH SOUP

Seasonally inspired, goat cheese, cranberry, pumpkin seeds.

TUSCAN KALE CAESAR

White anchovy, bacon, crouton, pecorino.

MIXED GREEN SALAD

Shallot vinaigrette, cherry tomato, cucumber, grana padano, radish.

MAINS

Choice of one.

*Includes seasonal accompaniments
and sauces.*

BACON WRAPPED PORK TENDERLOIN

Slow-roasted succulent pork tenderloin wrapped in crisp bacon.

ROASTED BEEF STRIP LOIN

Tender roasted strip loin, refined seasonal notes | +10

ROASTED ATLANTIC HALIBUT

Sustainably sourced, seasonally dressed.

SEASONAL VEGETARIAN

Chef-curated vegetarian selection, created with the season's freshest offerings (can be made vegan upon request)

SIDE STARCH*

Choice of one for individual plate.

Choice of three total (including
vegetable) for family-style.

HERB ROASTED NEW POTATO

Oven roasted with seasonal fresh herbs.

ROASTED GARLIC MASHED POTATO

Creamy potatoes mashed with slow roasted garlic.

CONFIT JERUSALEM ARTICHOKE

Delicately slow-cooked with subtle herbs, earthy richness.

POTATO GRATIN

Rich layers of baked tender potatoes. | +5

SIDE VEGETABLE*

Choice of one for individual plate.

Choice of three total (including
starch) for family-style.

BRAISED RAPINI WITH CHILI

A balance of bitter green with hint of heat.

MAPLE ROASTED CARROTS

Velvety fresh carrots, maple glaze.

DEEP FRIED BRUSSEL SPROUTS

Tender sprouts within a rustic seasoned crisp.

DESSERTS

Choice of one.

STICKY TOFFEE PUDDING

Rich and indulgent toffee pudding served with dulce de leche, cinnamon chantilly, and candied walnuts.

SEASONAL CRUMBLE

Best of the seasonal harvest, served with vanilla gelato.

**Choose one vegetable and one starch for the entire group to enjoy as their side for individual plate service.
Pop and juice included. Coffee and tea available with dessert.*