

# Holiday Prix Fixe Menu 11.26-1.2

select one dish each course

## Course One

tomato & crab bisque  
tobiko, green onion

whipped laura chenel chevre  
housemade duck prosciutto, black mission fig jam,  
grilled housemade sourdough

housemade mixed pickled vegetables

green curry and coconut milk split pea dal  
saffron greek yogurt, cilantro

## Course Two

three cheese polenta  
foraged mushroom brodo, roasted locally farmed mushrooms, olive salsa verde,  
roasted pistachios, xvo

chopped romaine  
preserved lemon & pomegranate vinaigrette, beet mostarda, soft cooked cage free  
egg,  
toasted almonds, grana padano

roasted brussels sprouts  
apple butter, fresh thyme, gorgonzola, red pepper flake,  
brown butter, crispy prosciutto di parma

sage roasted butternut squash  
caramelized shallots, housemade creme fraiche, pepitas, roasted local pecans

## Course Three

duck leg confit  
pork belly cooked in duck fat, olive oil and thyme fingerling potatoes, haricot  
verts, local fermented apples, cider mustard jus

nine hour burgundy braised angus beef  
celery root & parsnip puree, pearl onions, baby carrots,  
red wine demi glace, crispy parsnip

coconut milk poached line caught halibut  
quinoa pilaf, green curry coconut sauce, grilled broccolini,  
enchanted valley farm microgreens

potato gnocchi  
sweet potato puree, roasted shallot, broccolini, baby spinach,  
red pepper flake, grana padano