



with Live Carolers

TUESDAY, 12/12 · 11:30 AM - 1:30 PM · \$35

## SOUP AND SALAD

White Chocolate, Parsnip and Rosemary Soup VGT · GF

Burrata Salad with Watercress VGT · GF Red Endive, Roasted Pumpkin, Sage Pesto and Banyuls Vinaigrette

Arugula Salad with Candied Pecans VGT · GF Pears, Blue Cheese and Balsamic Glaze

## **ENTRÉES**

Porcini Dusted Halibut with Chestnuts GF Brown Butter and Meyer Lemon Emulsion

Fall Spiced Venison Loin GF with Apple Mostarda

Fried Ravioli with House Pomodoro VGT

## **SIDES**

Roasted Squash with Apple Miso Butter and Maple VGT
Cream Polenta and Thyme VGT
Green Been Casserole VGT
with Wild Mushroom Gravy, Topped with Fried Shallots
Roasted Purple Sweet Potato with Coconut VGT · GF

## **DESSERTS**

Eggnog Brûlée VGT · GF

Soft Gingerbread Cookies VGT

Chocolate Cornmeal Tart VGT

Pomegranate Cremeux VGT · GF

Éclairs VGT

 $V \cdot VEGAN \ | \ VGT \cdot VEGETARIAN \ | \ GF \cdot GLUTEN\text{-}FREE$ 

