

C H R I S T M A S D A Y M E N U

TULĀ

Amuse Bouche

AHI TUNA TARTARE, CRISPY WONTON, SPICED CUCUMBER, PICKLED WATERMELON RADISH

Charcuterie Board

ARTISANAL CHEESES AND MEATS FROM LOCAL VENDORS

Fig Jam, Honeycomb, Pickled Vegetables

Salad

ASIAN POACHED PEAR SALAD

Red Wine Poached Gala Apple, Frisée Sorrel Arugula Blend

Candied Pecan, Burrata, Pomegranate Balsamic

Soup

CARROT GINGER SOUP

Balsamic Glaze Toasted, Nut Crumble

Entrées

(SELECT ONE)

12 OZ NEW YORK STRIP

Pompous Puree, Confit Carrots, Au Poivre Sauce, Tallow Herb Butter

10 OZ JOYCE FARM AIRLINER CHICKEN AU GRATIN

Champignon Emulsion, Roasted Romesco

LOCAL CAUGHT GROUPER

Farro Pilaf, Charred Citrus Yogurt Dressing, Piquant Peppers

MUSHROOM CREAM RISOTTO

Exotic Mushroom Blend, Trumpet Truffle Chips

Dessert

CITRUS CRÈME BRULÉ

Fresh Berries

PRIX FIXE | \$150