

C H R I S T M A S E V E N I N G M E N U

TULĀ

Amuse Bouche

SHORT RIB DEVILED EGG, SMOKED CHIPOTLE CREAM

Salad

ASIAN POACHED PEAR SALAD

*Coconut Poached Pears, Mesclun Sorrel Mix, Candied Spiced Pecans
Dried Cranberry, Gorgonzola Honey Balsamic Drizzle*

Soup

BUTTERNUT SQUASH

Toasted Pepitas, Cashew Cream

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

WINTER CHOCOLATE TRUFFLES

With Avocado Chocolate Mousse and Coconut Whip

PRIX FIXE | \$150