

**Christmas Set Menu 2021**  
Adult - \$75/head 4 Courses  
Child – 9 or under - \$45/head 2 Courses

***App 1***

**Oysters** Pomegranate Arils, Cilantro & Shaved Shishito in Mignonette

**Smoked Fish** – House Wild Salmon Lox & Smoked Sablefish, Pickled Mustard Seeds & Beech Mushrooms

**Wild Mushrooms** V Parsnip puree, rosemary oil

***App 2***

**Soup** Hot cranberry beet borscht, crème fraiche, fresh dill garnish

**Salad** V Whipped Blue Cheese & Ricotta, Citrus, Walnuts, Hearty Greens, Radicchio Burnt Onion Dust

***Main***

**Sablefish Wellington** – Duxelles of Mushrooms and Christmas Herbs, Nori, Pastry, Pickled Mustard Seeds, House Salt Rub Sides: Brussels, Parsnips

**Albacore** – Miso glaze, brown butter risotto, brussels, carrot puree

**Crab** drawn butter, fingerlings with compound herb butter

**Cioppino** of Local fish and seafood in a marinara broth

**Vegetarian** Seasonal Veg sauteed, squash puree, sauteed greens, herb risotto stuffed portabellas, cilantro chutney.

***Dessert***

**Panna Cotta** Frankincense Panna cotta and Orange Gel, Almond Wafer

**Fruit Tart** Citrus Tart

**Ice Cream** Candy Cane Ice Cream with Hot Fudge