



Christmas Dinner (December 23rd – 25th)
4 Course VEGETARIAN Tasting Menu

\$58 PER PERSON

\$30 WINE PAIRING (OPTIONAL)

FIRST

SPINACH & RICOTTA GNUDI

sautéed wild mushrooms, basil pesto, gorgonzola cream, grana Padano

SECOND

ROASTED BEET + CITRUS SALAD

beets, citrus segments, herbed goat cheese, toasted hazelnuts, sherry-honey gastrique

THIRD

MAPLE GLAZED BUTTERNUT SQUASH

garlic spinach, ricotta salata, candied sunflower seeds, balsamic reduction

FOURTH

DARK CHOCOLATE "BUCHE DE NOEL" & APPLE TART TATIN

flourless chocolate cake, chocolate mousse, chocolate ganache | caramelized Braeburn apples, crispy puff pastry, vanilla gelato