

Christmas menu

\$55 PP

AVAILABLE BOTH CHRISTMAS EVE + DAY

FIRST COURSE

GRILLED APPLE SALAD

mixed greens, toasted pecans, crumbled goat cheese,
cranberry maple vinaigrette

ROASTED CAULIFLOWER SOUP

pickled thyme leaves, harissa oil

SECOND COURSE

POTATO GNOCCHI

roasted brussels sprouts, butternut squash, confit shallots, french feta

BRAISED LAMB SHANK

parmesan roasted carrots, duchess potatoes

HERB ROASTED HALF CHICKEN

mushroom & rosemary stuffing, braised kale, chicken jus

THIRD COURSE

BUCHE DE NOEL

candied rosemary, cranberry coulis

GINGERBREAD CAKE

dulce de leche, frozen yogurt