



HOLIDAY 3 COURSE DINNER
CHOICE OF STARBUCKS COFFEE OR TAZO TEA

1ST COURSE

SQUASH SOUP  | walnut granola | harissa cream | chervil

Or

MIXED BEET MISO GREENS | baby purple & green kale | pickled red onion | farro | black sesame seed | miso vinaigrette

2ND COURSE

CROUCHING THAI-GER RICE BOWL  | bok choy | peppers | shiitake | peas | pickled carrot | roasted peanuts | coconut crumble | tangy slaw | thai red curry | jasmine rice

Or

LAMB KOFTA PASTA | spiced lamb meatballs | roasted pepper & cured olive salsa | fresh basil | tomato ragu | mafalda pasta

Or

CHICKEN VINDALOO (SWEET & TANGY) | marinated chicken | sweet & tangy curry sauce | peanut | potato | cilantro | citrus raita | roti | jasmine rice

Or

SEARED WILD PACIFIC SALMON | cold smoked salmon | pancetta | purple potato | rye crumble | goat cheese cream

Or

**BERKSHIRE PORK CHOP (served medium) | carrot puree | braised red cabbage | turnip | sautéed mushrooms | natural pan jus*

DESSERT JAR

CHOCOLATE HEDGEHOG | gluten free chocolate sponge cake | chocolate ganache | hazelnut mousse | dark chocolate bark

Or

NO BAKE NY CHEESECAKE (NBNYC) (GF) | shortbread cookie | cranberry compote

\$45/person
(tax & gratuities not included)

**Berkshire Pork Chop is an additional charge of \$5*