

Christmas Menu

3 Course Dinner \$75 Per Person++

First Course

Bündner Gerstensuppe
Vegetable & Barley Soup with Pancetta

OR

Baby Mâche & Pear Salad
Tri-Color Peewee Potatoes Toasted Walnuts & White Balsamic Vinaigrette

Main Entrée

Maple Miso Glazed Chilean Seabass
Roasted Brussels Sprouts, Galak Cauliflower Puree & Toasted Sunflower Dust

OR

Beef Tenderloin (\$10 Supplement)
Slow-Roasted with Guanciale, Shallot Fondue & Pommes Dauphine

Dessert

Crème Brûlée



THE PARLOUR

A 15% service charge, and local sales tax will be added to each check.