



Christmas Day Prix Fixe

:: \$95 per person ::

:: AMUSE BOUCHE COURSE ::

:: SOUP OR SALAD COURSE ::

Spiced Sweet Potato Soup

chicharrons, cilantro oil

or

Harvest Caesar

romaine, cherry tomatoes, grilled corn, pumpkin seeds, shaved manchego cheese, pickled red onions, house-made herbed Caesar dressing

:: APPETIZER ::

Steamed Mussels

Pernod-tarragon, citrus, fennel, garlic, hint of cream, grilled focaccia

or

Short Rib Tostones

sofrito salsa, coconut avocado mouse, Josphine's greens

:: ENTRÉE COURSE ::

8oz Filet Mignon

garlic whipped potato, grilled asparagus, cranberry rioja demi-glace

or

Local Catch

cassava monfongo, steamed bok choy, avocado mousse, pickled red onion, cilantro oil

or

Shrimp & Pesto Pasta

arugula, shiitake mushrooms, sundried tomatoes, fresh local basil, shaved manchego

:: DIGESTIF COURSE ::

:: DESSERT COURSE ::

Bumba Rum Cheesecake

banana, dulce de leche

or

Flourless Chocolate Cake

whipped cream

or

Not-Your-Grandma's Fruit Cake

local dehydrated fruit & Scoops vanilla ice cream

