

[HOLIDAY MENU]

---- december 25, 12pm to 8pm ----

[starters]

PUMPKIN BISQUE, v g
maple gastrique, pepita granola, ginger chantilly
[10]

BABY SPINACH SALAD | V G
*marcona almonds, cranberries, grilled endive, supremes,
vinaigrette of citrus supremes*
[12]

BABY BEET SALAD
wild arugula mousse, goat cheese croquette, golden balsamic vinaigrette
[12]

BRISTOL DIVER SALAD | G
pumpkin brown butter coulis, pepita seed, pickled k&j apple
[19]

HAND ROLLED GNOCCHI | V
kale pesto, italian tartufata, shaved parmesan
[13]

TORCHON EN CROUTE
cured foie gras, puff pastry, k&j apple butter
[16]

HALF DOZEN RAW BAY OYSTERS | G
chef's market selection, champagne mignonette
[21]

| sweets |

EGGNOG PANNA COTTA | V, G
brandy chantilly, spiced chocolate crumble
[10]

SWEET POTATO TART | V
toasted marshmallow, pecans streusel
[10]

[mains]

SNAKE RIVER FARMS PORK SHORT RIB CASSOULET | G
cannellini bean cassoulet, cider braised collard greens
[36]

SPICED LAMB CHOPS
garnet yam bread pudding, brussels sprouts, spaghetti squash
[38]

BRIOCHE STUFFED TOLENAS FARMS QUAIL
crimson lentils, winter root vegetables, huckleberry compote
[34]

BUTTERNUT SQUASH & LOBSTER RISOTTO | G, V
maine lobster, pomegranate seeds, brussels sprouts, parmesan
[32]

SINGLE LINE CAUGHT GRILLED SWORDFISH | G
*roasted eggplant puree, white bean & kale ragout,
blood orange beurre blanc*
[36]

PEPPERCORN CRUSTED CAPE GRIM PRIME RIBEYE
yorkshire bread pudding, creamy foraged mushrooms, cauliflower coulis
[40]

EXECUTIVE CHEF
[Nate Lindsay]

CHEF DE CUISINE
[Cory Seykoski]

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure denotes that items on the dish are hand-picked directly from our organic garden

[V] = Vegetarian or can be made vegetarian

[G] = Gluten Free