



Holiday 3-COURSE CHOICE MENU



APPETIZER

WINTER'S DELIGHT TARTARE

Tuna and salmon with avocado and wasabi crème, topped with pomegranate seeds and citrus zest

Wine Pairing: Ruffino Pinot Grigio – Italy

OR

ROASTED BEET & GOAT CHEESE SALAD

Roasted beets, goat cheese, pine nuts and arugula with balsamic glaze

Wine Pairing: Dr. Loosen Riesling – Germany

OR

FRENCH ONION SOUP

Slow-cooked with a layer of melted Gouda cheese

Wine Pairing: Matua Sauvignon Blanc – New Zealand

MAIN COURSE

HERB-BUTTER FILET MIGNON

Filet mignon with rosemary potatoes, winter greens and port wine reduction

Wine Pairing: 1924 Double Black Cabernet Sauvignon – USA

OR

CRISP-SEARED CORVINA

Corvina on saffron risotto with roasted tomatoes and white wine beurre blanc

Wine Pairing: Hahn Chardonnay – California

OR

CHICKEN PASTA

Chicken with spinach, cherry tomatoes, mushrooms, parmesan cheese and penne pasta

Wine Pairing: Mon Frère Pinot Noir – USA

DESSERT

WARM CHOCOLATE FONDANT

Molten chocolate cake with whipped cream and cinnamon powdered sugar

OR

WINTER CHEESECAKE

Cheesecake with berry compote

Wine Pairing: Stemmari Moscato – Italy

A 15% service charge will be added to the final bill for groups of 8 or more



FISHES & MORE

RESTAURANT & BAR