

# Christmas Eve Prix Fixe

December 24<sup>th</sup>, 2023

\$110 per person plus tax & gratuity

## FIRST

### Local Chicory Salad

oregon hazelnuts, shaved comte, black truffle vinaigrette (*v/gf*)

### Ahi Tuna Tartare

crispy rice, miso mayo, furikake, daikon sprouts (*gf*)

### Hand-Cut Buckwheat Tagliatelle

radicchio, winter mushrooms, balsamic brown butter, sage, parmigiano (*v*)

### House-smoked Sable Fish Rillettes & Chips

crème fraiche, chives, smoked trout roe, salt & vinegar kennebec potato chips (*gf*)

### Local Pumpkin Soup

miso, caramelized cabbage, apples, leeks (*v/gf*)

## SECOND

### Mushroom Shepherds' Pie

duxelles, English peas, carrots, Dijon herb Yukon crust (*v/gf*)

### Crispy Duck Confit

grilled radicchio, white beans, balsamic glazed cipollini onions, sage (*gf*)

### Pan Seared Maine Diver Scallops

Parsnip purée, beluga lentils, herb salad, pomegranate molasses (*gf*)

### Piedmontese Beef Short Rib "Pot au Feu,"

consommé, local roots, marrow toast, horseradish gremolata (*gf available*)

## THIRD

### Two Cheeses

local pear mince,  
honeycomb, candied pecans, crostini (*gf available*)

### Gingerbread Cake

sherry pear ice cream (*gf*)

### Meyer Lemon Curd Tart

marcona almond crust, candied kumquats, citrus pomegranate salad (*gf*)