

*Good Tidings, Merry & Bright,
and Seasonal Sweets*

3-course menu

| GOOD TIDINGS

roasted marshmallows, madeira jus, pickled vegetables, **DELICATA SQUASH SALAD**
salsa macha, broccolini, fermented jalapeño, green apple, pork jowl, **PAN-SEARED SCALLOPS**
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| MERRY & BRIGHT

mustard spätzle, salsify, red cabbage, brown butter jus, **DRY-AGED DUCK BREAST**
salmon roe, smoked buttermilk, kohlrabi, celeriac, **BLACK PEPPER CRUSTED SALMON**
winter vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SEASONAL SWEETS

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE
pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING



*Good Tidings, Merry & Bright,
and Seasonal Sweets*

4-course menu

| CHEF

amuse-bouche

| GOOD TIDINGS

roasted marshmallows, madeira jus, pickled vegetables, **DELICATA SQUASH SALAD**
beet snow, texture of beets, meringue, mustard greens, white balsamic, **BURRATA SALAD**
salsa macha, broccolini, fermented jalapeño, green apple, pork jowl, **PAN-SEARED SCALLOPS**
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| MERRY & BRIGHT

mustard spätzle, salsify, red cabbage, brown butter jus, **DRY-AGED DUCK BREAST**
pine-infused wild mushrooms, potato gnocchi, braised endive,
green peppercorn bordelaise, **DRY-AGED STRIPLOIN**
salmon roe, smoked buttermilk, kohlrabi, celeriac, **BLACK PEPPER CRUSTED SALMON**
winter vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SEASONAL SWEETS

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE
pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING

