

{ t b e m a n s i o n }
R E S T A U R A N T



CHRISTMAS EVE AND CHRISTMAS DINNER

December 24 – December 25, 2017

(MENU SUBJECT TO CHANGE)

CHRISTMAS MARKET SALAD

greenhouse spinach and arugula, candied walnuts, mandarin orange, organic feta, cranberry citrus dressing

HOLIDAY APPETIZER

CHESTNUT SOUP WITH GRAPPA CREAM

fresh thyme, vegetable stock

~ OR ~

RIGATONE WITH LAMB RAGÙ

house-made pasta, lamb ragù, pecorino-romano

~ OR ~

THREE WISE DIPS

roasted beet dip, hummus, moroccan carrot spread, turkish fire-roasted pide bread

CHRISTMAS DINNER

CHRISTMAS GOOSE

wheatstone valley young goose, sage and walnut stuffing, smashed yukon golds, braised red cabbage

~ OR ~

PERUVIAN SUDADO DE PESCADO

peruvian fish and seafood stew, aji amarillo, organic peas, cilantro, grilled crusty bread

~ OR ~

HOLIDAY BEEF BRISKET

red butter sauce, confit brussels sprouts, parsnip puree

~ OR ~

ROASTED CIPOLLINI ONION TORTE

curly kale, dandelion greens, roasted garlic, organic egg, gluten-free crust

HOLIDAY DESSERT

CHRISTMAS IS FOR SHARING

christina's sharing plate of sweet holiday treats for the table

RAYMOND SOUTHERN, EXECUTIVE

JESSE BERNING, SOUS CHEF ■ CHRISTINA ROCKWEIT, PASTRY CHEF

Peanut oil is used in some meals. Please advise your server of any known allergies.

**Consuming raw or under-cooked foods may contribute to your risk of food borne illness.*