



Christmas Dinner

PRE ORDER



TAKEAWAY ONLY | \$55 PER ENTRÉE | PRE-ORDER BY 12/22

PICKUP ORDERS ON CHRISTMAS EVE, BETWEEN 1 - 4PM

PLEASE NOTE, SUBSTITUTIONS AND MODIFICATIONS WILL BE POLITELY DECLINED FOR THIS SPECIAL MENU

Entrée

CHOOSE ONE

12oz PRIME RIBEYE (GF)
W/ BORDELAISE SAUCE + FRESH HORSE RADISH
we sous-vide each prime rib steak to a "rare" temperature. all you will have to do is sear or pop on the grill to warm to your desired internal temperature.

6oz ORA KING SALMON (GF)
W/ CITRUS COMPOUND BUTTER
blackening spiced king salmon filet topped with housemade citrus compound butter.
easy to just pop in your oven to cook.

NEW ZEALAND RACK OF LAMB (GF)
W/ MUSTARD + THYME DEMI-GLACE
whole rack of lamb, marinated in lavender and garlic, ready to bake.

MARKET VEGETABLE PAVÉ (GF)
W/ SHAVED BLACK TRUFFLES
layered market vegetables, housemade tomato sauce, caramelized onion, fresh mozzarella, parmesan.
(can be made vegan)

Sides

INCLUDED WITH ENTRÉE

MARKET SPINACH SALAD (GF)
WITH POMEGRANATE SEEDS, SPICED PECANS, SHAVED GRANA PADANA, CHAMPAGNE VINAIGRETTE

BRUSSELS SPROUTS (GF)
BLANCHED (PAR COOKED) AND OVEN READY WITH DRIED CHERRIES, BALSAMIC REDUCTION, GOAT CHEESE

HERBED FINGERLING POTATOES (GF)
OLIVE OIL CONFIT + SEASONED

LA BREA BAGUETTE
WITH WHIPPED BUTTER



CALL
805.543.3986
TO PRE-ORDER

• ALL ITEMS ARE PREPARED, PACKED AND READY FOR YOUR OVEN
(SOME ITEMS ARE PAR-COOKED, OTHERS ARE UNCOOKED BUT ALL ARE PACKAGED IN OVEN READY CONTAINERS)!

• ALL ITEMS WILL BE LABELED WITH EASY-TO-FOLLOW COOKING INSTRUCTIONS WILL BE INCLUDED

PRE ORDER "OVEN-READY" CHRISTMAS DINNERS
BY TUESDAY, DECEMBER 22ND

PICKUP ORDERS ON CHRISTMAS EVE
DECEMBER 24TH, FROM 1 - 4PM



NôVO
RESTAURANT LOUNGE

