

TRIO

CHRISTMAS

\$75 Per Person

FIRST COURSE

Served Family Style

House-Made Biscuits

Old Bay Biscuits, Salted Butter

Escarole Caesar Salad

Truffled Bagna Cauda, Grana Padano, Soft Boiled Egg, Gremolata Breadcrumbs

Potato Gnocchi

Pomodoro, Broccolini, Pecorino Romano

SECOND COURSE

USDA Prime Roasted Ribeye

Whipped Potatoes, Root Vegetables, Horseradish Demi-Glace

Lamb Shank

Buttermilk Polenta, Braising Greens, Mint Chimichurri

Branzino Fillet

Israeli Cous Cous, Bell Pepper, Mint Yogurt, Olive Tapenade

THIRD COURSE

Pecan Pie

Apple Pie

A LA CARTE

Sticky Pork Riblets \$17

*Lemongrass Thai Chili Glaze, Smashed
Cucumber, Herbs*

Crab Croquettes \$19

Dungeness Crab, Lemon Aioli, Chives

Butter Lettuce Salad \$16

*Fennel, Radish, Herbed Yogurt Dressing, Hemp
Seed*

Local Lettuce Salad \$20

*Grande Burrata, Kuri Squash, Hungarian
peppers, Banyuls Vinaigrette, Pine Nuts*

Sweet Corn \$16

*Corn 3 Ways, Pickled Red Onion, Cotija,
Cilantro, Lime, Togarashi*

Honey Nut Squash \$16

Ricotta, Sage Brown Butter, Hazelnut

Scottish Salmon \$38

*Baby Artichoke Barigoule, Cherry Tomato,
Olive- Fennel Salad*

Tomahawk Pork Chop \$39

*Shelling Beans & Greens,
Mustard Jus, Date Vinaigrette*

Wagyu NY Strip Steak \$53

*Ancho Chili Rub, Mole Verde, Grilled Onion,
Corn Succotash, Popcorn Shoots*

Gemelli \$23

*Summer Vegetables, Pistachio
Pesto Truffled Pecorino*

Bucatini \$27

House-Made Meatball, Pomodoro, Basil, Parmesan