



# HAPPY HOLIDAYS

## FIRST COURSE

Choice Of

### Lobster Bisque

Brandy Cream | Herb Oil

### Poached Pear (V) (N)

Mixed Greens | Pumpkin Seed Brittle | Blue Cheese Pudding  
Pear Vinaigrette

**Wine Pairing:**

*Alexis George Pinot Noir -or- Comte Lafonde Sancerre*

## SECOND COURSE

Choice Of

### Spicy Prawns (GF)

Fennel | Leek | Tomato | Grits

### Brussels Sprouts (GF) (V) (N)

Red Pepper Pesto | Basil Vinaigrette | Pecorino

**Wine Pairing:**

*Love & Squalor Gamay Noir -or- 40 Days Riesling*

## OPTIONAL ENHANCEMENT \$25

Choice Of

### Fois Gras

Brioche | Quince Paste | Pear Reduction

### Half Dozen Oysters (GF)

Red Wine Mignonette | Lemon

## THIRD COURSE

Choice Of

### Halibut

Citrus Beet Velouté | Salsify | Micro Salad

### Lamb Rack (GF)

Herbed Potato Puree | Chard | Olives | Feta | Pomegranate

### Prime Rib

Herbed Potato Puree | Horseradish Cream

### Squash Risotto (GF) (VG) (N)

Foraged Mushrooms | Pine Nuts | Herbs


**Wine Pairing:**

*Tormaresca Toricoda Primitivo 15 -or- Ramey Chardonnay Russian River*

## DESSERT

### Chocolate Buche De Noel (V)

(GF) Gluten Friendly | (Vg) Vegan | (V) Vegetarian | (N) Contains Nuts



Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs. (\*) The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.