

YOUR RESTAURANT PRESENTS

Holiday **Set Menu**

Three courses · \$58 per person

Available November 25 to December 31

FIRST COURSE

Roasted squash soup

Sage, brown butter, toasted seeds.

Winter greens salad

Pear, walnuts, blue cheese, cider vinaigrette.

MAIN COURSE

Herb-crusted lamb

Garlic mash, glazed carrots, red wine sauce.

Pan-seared cod

Lemon beurre blanc, braised leeks, new potatoes.

Stuffed squash

Wild rice, cranberries, chestnuts. Vegan.

TO FINISH

Spiced pear tart

Vanilla cream.

Chocolate pot de crème

Sea salt, shortbread.

Please tell your server about any allergies. Reservations recommended for parties of six or more.