CHRISTMAS EVE AT NAPA

'twas the bite before christmas...

\$60pp (does not include tax & gratuity)

FIRST COURSE -

LOBSTER BISQUE

warmed lobster salad | cognac cream

NAPA SALAD gf/v/n

granny smith apples | dried cranberries | toasted walnuts | feta | champagne vinaigrette

CAESAR SALAD*

romaine hearts | shaved parmesan | brioche croutons | creamy caesar dressing

CRISP CAULIFLOWER gf/v/n

charred cauliflower purée | poached golden raisins |

SECOND COURSE

BRAISED LAMB SHANK of

mushroom risotto | lamb jus | mint gremolata

NEW YORK STRIP* (SUPPLEMENTAL \$10) of

garlic roasted fingerling potatoes | haricot verts | sauce bordelaise

PAN-ROASTED SALMON* 96

haricot vert | tomato | winter bean cassoulet | rosemary oil

HERB CRUSTED GROUPER

mushroom risotto | basil velouté cream | haricot verts

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

 $caramelized \ squash \ | \ shaved \ parmesan \ | \ fried \ sage \ | \ brown \ butter \ | \ sage \ cream \ sauce$

THIRD COURSE -

PEPPERMINT CHEESECAKE V

peppermint bark | vanilla chantilly

CHOCOLATE HAZELNUT ENTREMET //4

gianduja mousse | hazelnut dacquoise | praline crunch | satin glace