



Christmas MENU

AMARE

CABERNET BRAISED OSSOBUCO

Creamy Polenta, Blistered Cherry Tomatoes, Roasted Wild Mushrooms, Mulled Wine Bordelaise



AGNELLO COTTO LENTAMENTE

Lamb Shank, Brown Butter Farro Risotto, Charred Baby Fennel, Roasted Candy Beets, Blood Orange Bordelaise

“LASAGNA”

Kale Pinwheel Pasta Stuffed with Veal Bolognaise, Vodka Sauce, Walnut Gremolada, Parmesan Crisp



SNAPPER A LA VALENCIANA

Olives & Caper Relish, Pozole Rojo, Hominy, Plum Tomatoes, Guajillo & Pasilla Peppers, Pepita Dukkah



BRAISED BEEF CHEEK

Whipped Parsnip, Roasted Winter Squash, Cherry Agrodolce, Pine Nuts, Juneberry Marsala Reduction