

Happy Holidays

Isa's
BISTRO

December 25, 2018

\$59 per Person | Optional Wine Pairing \$25

FIRST COURSE

(SELECT ONE)

WINTER CAESAR SALAD

winter greens, bread & butter croutons, shaved radishes

POACHED PEAR SALAD

pinot noir poached pear, crumbled goat cheese, shaved red onions, candied pistachios, blood orange vinaigrette

CREAMY PARSNIP BISQUE

roasted almond and parsley gremolata

Wine Pairing (select one): Primosole Pinot Grigio, Gravitas Semillion Blend, Frico Rosso Sangiovese

SECOND COURSE

(SELECT ONE)

SORGHUM GLAZED HICKORY NUT GAP FARM HAM

sweet potato mash, roasted brussels sprouts, apricot bordelaise

60 SOUTH SALMON*

cedar plank smoked 60 south salmon, purple cabbage & asparagus tips

VEGAN CACCIATORE

beyond meat italian sausage, tomato ragout, grilled seasoned potatoes

STEAK FRITES*

8oz hanger steak, house cut fries, truffle honey carrots

Wine Pairing (select one): Schug Chardonnay, Schug Pinot Noir, Sharecroppers Cabernet

DESSERT

(SELECT ONE)

NY STYLE CHEESECAKE

cranberry sauce and ginger cream

HAZELNUT CHOCOLATE TORTE (GF)

mocha chocolate sauce, whipped cream

Wine Pairing: Enza Prosecco

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS
may increase your risk of foodborne illness.

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients