



# HAPPY HOLIDAYS

\$65 per Person | Optional Wine Pairing \$25

## FIRST COURSE

(SELECT ONE)

### ROOT VEGETABLE TARTE

goat cheese crème, petit greens  
*Parenchere Merlot*

### POACHED PEAR SALAD

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

### CREAMY PARSNIP BISQUE

roasted almond and parsley gremolata  
*Parenchere Merlot*

## SECOND COURSE

(SELECT ONE)

### 6 oz. BRASSTOWN BEEF FILET\*

Truffled pommes puree, mushroom confit, bistro steak sauce  
*Inscription Pinot Noir*

### SEARED SCALLOPS\*

sunchoke polenta, melted leeks, smoked brandy sauce  
*Champlou Chenin Blanc*

### SAUSAGE A LA KING

beyond meat sausage, cashew & roasted vegetable bechamel over orecchiette  
*Sean Minor Cabernet Sauvignon*

## DESSERT

(SELECT ONE)

### BUCHE DE NOEL

chocolate & clementine, petite meringue mushrooms  
*Charles Bove Sparkling Vouvray*

### TARTE AU CITRON

preserved lemon, almond, toasted meringue  
*Charles Bove Sparkling Vouvray*

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.