



Holiday Menu

12/24/21 - 01/01/22

Appetizers

Bresaola Carpaccio

thin house-sliced beef prosciutto, fresh organic arugula, balsamic glaze,
parsley lemon vinaigrette and imported parmesan
served with house crostini \$14

El Trio

three house spreads:
apple chicken liver pâté, hummus, and artichoke sun-dried tomato goat cheese
served with house crostini \$13

Timbal Tuna Tartare

ahi tuna in a lime, red onion, mustard marinade
served over an avocado, cucumber and sesame seed medallion
topped with sweet potato crisps \$16

Entrees

Blackened Butter Salmon

pan-seared fresh salmon, served over butternut squash risotto
topped with a fried scallions, balsamic, kalamata olives and blackened butter glaze \$29

Filet Mignon

bacon wrapped filet mignon, cooked to temp, topped with a mushroom demi glaze,
served with rustic mashed potatoes and organic roasted broccolini \$34

Dessert

Butterscotch Budino

house butterscotch custard topped with house salted caramel \$11

