

OPENAIRE

CHRISTMAS

3 COURSE MENU

\$99 PER PERSON

TAX & GRATUITY NOT INCLUDED

FIRST COURSE | CHOOSE ONE

LOBSTER BISQUE- SHERRY, CREME FRECHE, MAINE LOBSTER

BEET SALAD- CRISPY GOAT CHEESE, FRISÉE, BLOOD ORANGE, TOASTED HAZELNUTS,
CITRUS VINAIGRETTE

KABOCHA RAVIOLI- BROWN BUTTER, SAGE, WALNUTS

SECOND COURSE | CHOOSE ONE

MUSHROOM BOLOGNESE- RIGATONI, WILD MUSHROOM, ROASTED TOMATOES, BASIL & PARMESAN

PAN SEARED HALIBUT- CRAB RISOTTO, SAFFRON BROTH, PICKLED TOY BOX SQUASH

SLOW ROASTED PRIME RIB- WASABI CREAM, SMOKED SOY AU JUS

SIDES | FOR THE TABLE

POMME PURÉE

CIDER GLAZED WINTER VEGETABLES

DESSERT | FOR THE TABLE

CHOCOLATE BOUCHE DE NOEL - CARMELIA, CRANBERRY, ORANGE

CHRISTMAS TREE DESSERT-EGGNOG PARFAIT, GINGERBREAD, CRANBERRY JAM, SNOWFLAKE CHOCOLATE

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 4% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.