

**Holiday Menu at The Tavern**  
**\$90 per guest**

**Course 1**

2 caviar blinis with chives & creme fraiche

**Course 2**

*your choice of*

**Prawn Lollipops**

Grilled Prawns brushed with Pomegranate Molasses served over a Pistachio Romesco

*or*

**Moroccan Beef Tartare**

Filet Mignon Tartare seasoned with Moroccan Spices, Served with Grilled Tuscan Bread & Tzatziki

*Substitute with our Beet Tartare for a Vegetarian Option*

**Course 3**

*your choice of*

**Grilled Pear**

Butter Lettuce, Baby Arugula, Candied Pecans, Creamy Mustard Vinaigrette, Danish Blue Cheese

*or*

**Classic Chopped Caesar**

Chopped Romaine, Caesar Dressing with Anchovies, Pecorino Romano Shavings & Crostini Crumbs

**Course 4**

*your choice of*

**Salmon-Stuffed with Scallop Mousse**

Served with Butter Rolled Sunrise Organic Vegetables over a Carrot, Orange & Cardamom Reduction

*or*

**Vegetable Wellington**

Medley of Sunrise Organic Vegetables wrapped in puff pastry with a truffle beurre blanc

*or*

**Lumina Lamb Rack**

Served with a Goat Cheese Croquette, Blackberry Gastrique and Roasted Sunrise Organic Brussels Sprouts

*or*

**Osso Buco**

Served with Saffron Polenta Croutons & Caramelized Carrots, Sugar Snap Peas & Cipollini Onions

**Course 5**

*your choice of*

**Tiramisu**

Lady Fingers, Mascarpone Cream, Borghetti Espresso Liqueur, Cocoa Dust, Espresso

*or*

**Cheese Plate**

Selection of Cheese, Nuts, Fruit Jam & Crostini

*Choice of one item per course per person. Not inclusive of tax or gratuity*