



NEW YEAR'S MENU \$55



1ST COURSE CHOICE OF

KALE AND FARRO SALAD

Kale, farro, pomegranate, dried cherry, walnuts, lemon vinaigrette

SEARED SCALLOPS

Local scallops topped with bacon & pistachio crumble, served on celeriac puree

HOUSEMADE PUMPKIN GNOCCHI

Served with pancetta and roasted squash



2ND COURSE CHOICE OF

CHRISTMAS TURKEY PIZZA

Maple bourbon aioli, roasted turkey, roasted root vegetables, bacon, kale, mozzarella, cranberry drizzle

CLASSIC VEGETABLE

Garlic oil, roasted red pepper, mushroom, zucchini, onion, goat cheese, reduced balsamic, basil

THE LUMBERJACK PIZZA

Tomato sauce, smoked bacon, sausage, caramelized onions, applewood cheddar, rosemary, maple syrup drizzle

HAWAIIAN PIZZA

Smoked bacon, caramelized pineapple, mozza

THREE MONGERS PIZZA

Tomato sauce, meatballs, soppressata, Italian sausage, applewood cheddar, mozzarella, rosemary, honey

MUSHROOM PIZZA

Garlic oil, field mushrooms, mozzarella, parmesan, truffle oil
Add bacon

MARGHERITA PIZZA

Tomato sauce, fresh mozzarella and fresh basil

PEAR PIZZA

Tarragon aioli, red wine poached pears, shallots, blue cheese, prosciutto, microgreens

SEARED CITRUS SALMON

Citrus-glazed salmon served with roasted garlic and scallion mashed potatoes and green beans

SEAFOOD PASTA LINGUINE

Salmon, haddock, mussels, scallops in a fresh herb cream sauce

BRAISED SHORT RIB

ADD \$5

Bone-in braised local beef short ribs topped with natural jus, served with roasted garlic and scallion mashed potatoes and green beans



3RD COURSE

CHOICE OF

CARAMEL CHEESECAKE

AMARETTO TRUFFLE TORTE

