# CHEF'S HOLIDAY DINNER MENU
# STARTING AT $70/PERSON

## FIRST COURSE

### Roasted Mushroom Soup
Preserved forest mushrooms, chive oil (vegetarian)
*Served Individually*

### Venezuelan Tequeños
Queso blanco wrapped in dough, served with chili mayo (vegetarian)
*Served Family Style*

## ENTREE
*Served Family Style*

### Slow Braised Short Rib
Pomegranate molasses glaze and spicy chermoula

### Creamy Polenta
With three cheese (gluten free)

### Roasted Mushroom Lomo Saltado
Aji amarillo, fried potatoes (vegan, gluten free)

### Yellow Rice
Seasoned with turmeric (vegan, gluten free)

### Miso-Honey Glazed Carrots
Garlic yogurt, harissa oil, torn mint, crushed pistachio (vegetarian)

## DESSERT COURSE
*Served Family Style*

### Latin Flan
Rich, sweet custard with caramel sauce (vegetarian, gluten free)

### Nutella Empanadas
Dusted with powdered sugar (*vegetarian*)

**ADD OUR SIGNATURE FRENCH SALAD FOR $7/PERSON**

***Looking to host this year's dinner at home?***
***Ask as about how you can order this dinner to-go!***



*Prices are subject to a 22% service charge and required sales tax (unless tax exempt)*

# SMALL BITES, BIG CELEBRATIONS
# STARTING AT $24.50/PERSON

## AN ASSORTMENT OF BITES PERFECT FOR HOLIDAY COCKTAIL PARTIES OR RECEPTIONS.

***THE PERFECT SPREAD FOR HOLIDAY MINGLING!***

### Indian Samosas
Vegetable filling, tamarind-chutney drizzle (vegan)

### Chicken and Lemongrass Dumplings
Served with house ponzu

### Cochinita Pibil Buns
Slow roasted pork, pickled onions, spicy mayo

### Mediterranean Lamb Skewers
Labne, zaatar, fresno chili (gluten free)

### Asian Cauliflower
Kimchi, peanuts, coconut crust (vegan, gluten free)

**ADD A HOLIDAY CHEESE BOARD FOR $8/PERSON**

***Looking to host this year's party at home?***
***Ask as about how you can order this menu to-go!***



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