



# SULA

## CHRISTMAS

MONDAY, DECEMBER 25

### FIRST COURSE

Choice of One

#### Lobster Ravioli

Lobster-Sherry Velouté, Smoked Salmon Roe, Chive

#### Roasted Winter Squash Soup V, GF

Full Belly Farms Squash, Ginger Pear Relish, Pepitas, Crispy Sage

### SECOND COURSE

Choice of One

#### Waldorf Salad VEG, GF, V AVAILABLE

Little Gems, Compressed Apple, Walnuts, Pickled Celery Root, Pomegranate, Point Reyes Blue Cheese, Cider Dressing

### THIRD COURSE

Choice of One

#### Slow Roasted Prime Rib of Beef

Creamed Greens, Umami Heirloom Potatoes, Roast Baby Carrots

#### Duck Breast GF

Parsnip Purée, Vanilla Poached Cranberry, Pecan Wild Rice Dressing, Brussel Sprouts, Citrus Jus

#### Roast Lamb Loin GF

Potato Celery Root Purée, Roasted Root Vegetables, Natural Jus, Gremolata

#### Seafood Cioppino GF, DF

Halibut, Clams, Mussels, Shrimp, Saffron Crab Rice, Crispy Leeks, Braised Tomato Bouillabaisse, Grilled Bread

#### Eggplant Torta GF, VEG

Baby Spinach, Portobello, Roasted Squash, Charred Tomato, Ricotta, Smoked Mozzarella, Bechamel

### DESSERT

Choice of One

#### Buche de Noel VEG

Chocolate Roulade, Vanilla Cream, Brown Butter Gelato

#### Persimmon Pudding VEG

Candied Walnuts, Vanilla Gelato, Whiskey Sauce

DF: Dairy-Free

GF: Gluten-Free

V: Vegan

VEG: Vegetarian

20% gratuity and applicable sales tax will be added to all checks.

Some additional items may be modified to accommodate the options above.

\*The federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
4% service charge will be applied to all food items on checks for culinary team members