



# SULA

## CHRISTMAS EVE

SUNDAY, DECEMBER 24

### FIRST COURSE

Choice of One

#### Pepper Seared Ahi Tuna **DF**

Dill Remoulade, Potato Confit, Crispy Caper, Frisée

#### Butternut Squash Tortelloni **VEG**

Porcini Ragu, Parmigiano Reggiano

### SECOND COURSE

Choice of One

#### Dungeness Crab Bisque **DF**

Coconut Cream, Sherry, Crab Fritter, Chive

#### Persimmon Salad **VEG, GF, V AVAILABLE**

Red Oak, Endive, Walnuts, Mt. Vikos Feta, Dried Cranberry, Cider Vinaigrette

### THIRD COURSE

Choice of One

#### Braised Beef Short Rib **GF**

Truffle Potato Purée, Braised Chard, Winter Mushrooms, Cippolini Marmalade, Demi

#### Grilled Lamb Loin **GF**

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

#### Herb-Crusted Halibut **GF, DF**

Fingerling Potatoes, Spinach, Fennel and Charred Tomato, White Wine, Dill

#### Duck Breast **GF**

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

#### Stuffed Winter Squash **V, GF**

Wild Rice Stuffing, Mushrooms, Pecans, Pomegranate, Coconut Velouté, Kale

### DESSERT

Choice of One

#### Persimmon Pudding **VEG**

Candied Walnuts, Vanilla Gelato, Whiskey Sauce

#### Mexican Chocolate Torte **VEG**

Orange, Coconut Gelato, Almond Tuile

**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