

leonora

CHRISTMAS TASTING MENU

PASSED APPETIZER

ROSEMARY CRANBERRY FOCACCIA

FIRST COURSE

ROASTED POTATO AND CELERY ROOT SOUP

Black Truffle Cream, Crispy Prosciutto Puff

Wine Pairing: Salomon Undhof, Gruner Veltliner, Kremstal, Austria '21

SECOND COURSE

WINTER GREENS SALAD

Drunken Cranberries, Warm Brie Parcel, Pepitas, Champagne-Cranberry Vinaigrette

Wine Pairing: Shovel Blanc, Rose, Willamette Valley, OR '21

THIRD COURSE

BEEF TENDERLOIN

Foie Gras Butter, Bone Marrow Pave, Wild Mushrooms, Bourbon Glazed Cipollini, Bordelaise

or

HONEY-SMOKED NORWEGIAN SALMON

Parsnip Puree, Melted Leeks, Carrot Glace, Sweet Potato Hay, Pomegranate

or

BRAISED LENTIL STEW

Confit Celeriac Steak, Thyme Roasted Carrots and Brussels Sprouts

Wine Pairing: Melville, "Estate", Pinot Noir Santa Rita Hills '22

FOURTH COURSE

CHOCOLATE HAZELNUT TORTE

Blood Orange Merengue, Salted Caramel

or

BUCHE DE NOEL EGGNOG MOUSSE

Cranberry Coulis, Cinnamon Ice Cream

Wine Pairing: Vina 25, Pedro Ximenez Sherry, Jerez-Xeres, Spain

OPTIONAL WINE PAIRING - \$50

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CHRISTMAS CHILDREN'S MENU

FIRST COURSE

ANTS ON A LOG

Celery, Raisins, Peanut Butter, and Sliced Apples

or

SLICED SEASONAL FRUIT AND BERRIES

Honey Yogurt

or

TOMATO BASIL SOUP

Goldfish Crackers

SECOND COURSE

ROASTED BEEF TENDERLOIN

Whipped Potato, Green Beans, Herb Jus

or

SEARED SALMON

Green Beans Whipped Potato, Butter Sauce

or

FRESH PASTA

Choice of Marinara, Bolognese, or Buttered Noodles Served with Garlic Bread

THIRD COURSE

CHOCOLATE BROWNIE SUNDAE

Vanilla Ice Cream, Chocolate Sauce, and Sprinkles

or

APPLE STRUDEL

Cinnamon Ice Cream, Caramel Sauce