

solomon's

HOLIDAY MENU 2022

APPETIZERS

Lions Mane "Crab Cakes"

Vegan mushroom crab cakes with charred leek purée, fried capers, baby arugula with lemon pepper vinaigrette 19 *vegan/gf*

Seared Scallops

Scallops, avocado, cucumber, and cherry tomatoes dressed with a citrus vinaigrette served in a pepper-rimmed martini glass 21 *gf*

Beef Carpaccio

Thinly sliced Cedar River Farms beef tenderloin with pickled shallot, fried capers, horseradish truffle crema, pistachio oil and pomegranate reduction 20 *can be gf*

Mushroom Toast

Sautéed locally foraged wild mushrooms with cracked pepper-sherry Béchamel served atop fresh grilled Village Baker Striata bread 19 *v*

SOUP / SALAD

Winter Spinach Salad

Baby spinach and shaved Brussels sprouts with port-soaked cranberries, toasted walnuts, shaved fennel, Rouge Creamery smokey blue cheese and spiced apple cider vinaigrette 18 *gf/v*

Sea Scallop Bisque

Scallop bisque with crostini, dill crème fraîche and a seared scallop 16

\$85 DINNER FOR TWO

Choice of:

Sea Scallop Bisque or Winter Spinach Salad

and choice of:

Rack of Lamb

Cranberry-pomegranate glazed rack of lamb served on spinach and fennel salad with hazelnuts, cranberries and roasted winter vegetables *gf*

Beef Wellington

Cedar River Farms beef tenderloin seared and wrapped in spinach, foraged mushroom duxelles and puff pastry. Served with roasted fingerling potatoes and bordelaise.

MAINS

Prime Rib*

Prime rib served with potatoes, broccolini, horseradish crème and au jus *gf*
8oz 46 | 12oz 52

Seafood Pasta

Scallops, prawns and mussels in a saffron and braised leek broth. Served over fresh pasta with sundried tomatoes and spinach 45 *gf*

Steelhead

5 oz black and white sesame seed crusted salmon filet over rice pilaf with a pumpkin seed, spinach, poblano spanol sauce and a smoked parsnip crème fraîche 42 *gf*

Stuffed Acorn Squash

Slow roasted acorn squash stuffed butternut squash risotto 33 *vegan/gf*

DESSERTS

Chocolate Beignets

Ganache-filled Chocolate Beignets dusted with powdered sugar and served with espresso caramel sauce 11 *v*

Housemade Ice Cream

- Cold brew mocha 9
- Cranberry orange sorbet 9 *vegan*
- Earl Grey Tea (made with oat milk) 9
dairy free/contains eggs

*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf = gluten-free *v* = vegetarian *vegan* = vegan