

family style

A S H

HEARTH  AND BAR

christmas day

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MAINS

mains served on a bed of their accoutrements

10yr. aged balsamic braised wagyu short rib GF

horseradish gremolata / orange-caraway glazed carrots / veal jus

lamb scaloppini

chestnut romesco / charred lemon / farm lettuce

halved roasted squab GF

sunchoke / honey marinated mandarin / vin juane jus

SIDES

whipped winter root vegetables GF/🌿

smashed crispy herb potatoes GF/🌿

DESSERT

classic chocolate pot de creme 🌿

crème chantilly

burnt grapefruit GF/🌿

campari granita / whipped mascarpone



executive chef
franklin perdue

adults 85
kids under ten 31

chef de cuisine
eric zangara

GF = gluten free, 🌿 = vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions