# FARM

CHRISTMAS 2026

*served family style*

## TO START

### CHEESE BALL
*Spring Hill Jersey Cheddar, Point Reyes Blue & Walnut Crumble*

### BAKED CHEX MIX
*Brown Butter, 18-Month Parmigiano Reggiano, Rosemary & Piment d'Espelette*

### CARAMEL POPCORN
*Miso-Pappy Bourbon Caramel & Fleur de Sel*

### WARM PULL-APART ROLLS
*Cultured Juniper Butter*

## FIRST COURSE

### WOOD-ROASTED WINTER SQUASH SALAD
*Delicata Squash Rings, Castelfranco Chicories, Pomelo, Toasted Pecans, Whipped Fromage Blanc & Sherry Vinaigrette*

## MAIN COURSE

*choice of*

### CHARCOAL-GRILLED EYE OF RIBEYE
*Snake River Farms American Wagyu, Smoked Cultured Butter & Beef Jus*
*Buttermilk-Fried Onion Rings & Aged Comté Creamed Spinach*

*or*

### WOOD-GRILLED GLORY BAY SALMON
*Olive Oil-Crushed Potatoes, Broccoli Rabe & Blood Orange Hollandaise*

*or*

### RICOTTA GNOCCHI
*Creamed Celery Root, Roasted Chestnuts, Black Trumpet Mushrooms & Sage Brown Butter*

## DESSERT

### WARM CHOCOLATE BROWNIE
*Valrhona Dark Chocolate, House-Made Candy Cane Ice Cream & Cocoa Nib Crunch*