



TUSCARORA MILL

## MERRY CHRISTMAS!!

### THREE COURSE FIXED PRICE MENU

#### STARTERS

SMOKED MUSHROOM BISQUE Truffle Mouse

#### CHRISTMAS SALAD

Organic Greens, Berries, Humboldt Fog Cheese, Pine Nuts,  
Red Onions, Orange-Balsamic Vinaigrette

#### JUMBO LUMP CRAB CAKE

Thai Mustard Cream, Asparagus Relish

#### SANTA'S BAG OF GOODIES

Baked Brie in Light Pastry, Blueberry Compote & Almonds,  
Peach Balsamic Glaze, Ciabatta Toast

#### TUNA POKE

Avocado, Mango, Wasabi Aioli, Crispy Wontons

#### ENTREES

#### PAN SEARED ORA KING SALMON 75

Ricotta Gnocchi, Asparagus, Leeks, Spinach  
King Crab-Tomato Confit

#### ORGANIC CHICKEN 65

Herb-Goat Cheese Polenta, Sauteed Asparagus with  
Baby Carrots, Madeira Morel Sauce

#### SLOW ROASTED ANGUS PRIME RIB 85

Royal Trumpet Mushrooms, Whipped Potatoes,  
Cracked Pepper-Horseradish Sauce, Brussels Sprouts with Valdeon Blue

#### MUSHROOM RAVIOLI 55

Sauteed Spinach with Pine Nuts, Dried Cranberries,  
Crispy Shiitake, Sage-Brown Butter

#### BRAISED LAMB SHANK 82

Saffron Whipped Potatoes, Roasted Baby Carrots with  
Cipollini Onions, Red Wine Bordelaise

#### PORK CHOP "SALTIMBOCCA" 65

Wild Mushrooms, Sage, Marsala, Country Ham,  
Smoked Cheddar, Mashed Red Bliss

### DESSERTS BY SOUTH STREET UNDER

