

Ambrosia

FOODS

Holiday Menu 2023

Mains

Roast Slagel Duck *gf*
Sauce Bourguignon, Seared Oyster
Mushrooms

Koji Marinated Roasted Slagel
Striploin *gf*
Roasted Sunchokes, Caramelized Leek
Relish

Pan-Roasted Atlantic Salmon
Steaks *gf*
Creamy Mostarda, Charred Grapes
{D}

Crispy Pork Belly *gf*
Chili-Plum Glaze, Roasted Turnips,
Mustard Greens

Sides

Crispy Maitake Mushrooms *gf*
Calabrian Chili Mayo, Mint
{E}

Roasted Brussels Sprouts *v, gf*
Sweet Chili-Lime Dressing, Toasted
Peanuts, Brussels Slaw
{N, D}

Robuchon-Style Pommes Purée
gf
Confit Garlic, Rosemary
~Optional Truffle Addition
{D}

Winter Kale Salad *v, gf*
Cara Cara Orange, Crispy Shallot,
Toasted Almond Vinaigrette
{N}

“French Onion” Mac & Cheese
Smoked Gouda / BBQ Panko Crust
{D, N, E}

Sour Cream & Onion Parker
House Rolls
{G, D}

G = Gluten, D = Dairy, E = Eggs, N = Tree Nuts
v = Vegan, gf = Gluten Free



Dessert

“Tres Leches” Rum Cake
Chantilly Cream, Cardamom
{D, G, E}

Mango Cream Pie
Lotus Cookie Crust
{D, G, E}

Tender Olive Oil Cake
Burnt Honey Mascarpone
{D, G, E}

Creamy Rice Pudding *gf*
Grilled Vanilla, Butterscotch, Hazelnut
{D, N}

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