

## **Candlelight Christmas Eve Supper at The Pollard 2017**

**4 course Prix Fixe \$55**

### **Apps**

#### **Wild Mushrooms en Croute V**

*Seared Mushroom Melange, Port Wine Sauce, Puff Pastry, Fried  
Brussels Sprout Leaves*

#### **Cured AK King Salmon GF**

*Blood Orange, Olives, Fennel, Radish*

#### **Cornmeal Fried Oysters Sardou**

*Pernod-creamed Spinach, Artichoke Bottoms, Creole Hollandaise*

#### **Bison Meatballs**

*Egg Noodles, Creamy Mushroom Demi Glace, Fines Herbs*

### **Soup/Salad**

#### **Kale Caesar Salad GF**

*Anchovy, GF Croutons, Parmesan, Golden Raisins, Capers*

#### **Butter Lettuce Wedge Salad GF**

*Ranch, Grape Tomatoes, Bacon, Bleu Cheese Crumbles, Cucumber,  
Sunflower Kernels*

#### **Creamy Cauliflower Soup GF/V**

*Brown Butter, Roasted Garlic, Pumpkin Seed Oil*

## Mains

*Served with warm honey-sage foccacia bread*

### **Carved Wagyu Sirloin    GF**

*Brocollini, Fingerling Potatoes, Arugula Pesto*

### **CO Striped Bass**

*Mussel and Slab Bacon Chowder, Fennel-Pea Shoot Salad*

### **Roasted Lamb Rack    GF**

*Lebanese Spice Rub, Mint Bearnaise, Spaghetti Squash*

### **Roasted Local Winter Squash    V**

*Red Curry Butter, Coconut Purple Sticky Rice, Sesame Baby Kale, Golden Beets*

## Dessert

### **Mayan Chocolate Espresso Mousse    GF**

*Hazelnuts and Huckleberries*

### **Salted Caramel Bread Pudding**

*White Chocolate, Pomegranate, Banana Chips, Brown Butter Ice Cream*

### **Coconut Rum Cake**

*Vanilla Bean Crème Anglaise, Strawberry, Dried Pineapple*