



Christmas **AT THE KAROL**

First Course CHOICE OF:

French Onion & Cider Soup

Gruyere Croutons, Green Apple Matchsticks, Crème Fraiche, Smoked Rosemary

Holiday Karol Salad

Mixed Greens, Spiced Pistachio, Pomegranate Seeds, Orange Segments,
Goat Cheese, Blood Orange Champagne Vinaigrette

Second Course CHOICE OF:

Smoked Baby Back Ribs

Cranberry BBQ Sauce, Fried Mac & Cheese, Sweet Corn Purée,
Collard Greens, Grilled Pineapple, Pickled Shallots

14oz Dry Aged NY Strip or 6oz Filet

Red Beet Bordelaise, Béarnaise Potato Au Gratin, Port Glazed Cipollini,
Confit Shiitake Mushroom, Dehydrated Carrot Chips

Crab Raviolo Carbonara

Pork Belly Lardons, Pecorino Romano, Fried Crab Sticks,
Snow Crab Claw, Smoked Garlic Whipped Cream

Baked Vegetable Moussaka V

Cauliflower Purée, Caramelized Onion, Impossible Chorizo, Eggplant,
Vegan Feta, Fried Cilantro & Arugula Salad, Lemon Tahini Dressing

Third Course CHOICE OF:

Cake & Ice Cream

Gingerbread Cake, Cream Cheese Frosting,
Cinnamon Ice Cream, Strawberry Compote

Christmas Trifle

Nutmeg Vanilla Pudding, Rhubarb Coulis,
Candy Cane Whipped Cream

\$75 PER PERSON

CHILDREN UNDER 12: \$40
CHILDREN UNDER 5: LIMITED MENU

20% gratuity added for parties of 6 or more

