

# solomon's



## APPETIZERS

### Roasted Oysters\*

Roasted oysters with caviar butter and lemon gremolata *gf*

### Seared Scallop

U10 scallop, parsnip purée, rosemary infused brown butter

### Wild Mushrooms

Locally foraged wild mushrooms seasoned with fresh herbs *vegan*

## SOUPS & SALADS

### Lobster Bisque

Served with chive crème fraîche *gf*

### Red Kale Salad

Red kale, arugula, roasted carrots, beets, caramelized winter squash, rainbow chard, toasted pepitas *vegan*

## ENTRÉES

### Prime Rib\*

10oz cut of prime rib served with potatoes, broccolini, horseradish crème and au jus *gf*

### Roasted Cornish Hen

Served with wild mushroom and sundried cherry cornbread stuffing, roasted carrots and milk gravy

### Stuffed Acorn Squash

Roasted acorn squash stuffed with barley risotto, winter squash, mushrooms, sundried cherries, chard and candied hazelnuts *vegan*

### Bouillabaisse\*

Halibut, Pacific cod, mussels, crab, and shrimp in a tomato-leek broth *gf*

## DESSERTS

### Crème Brûlée

Seasonal, served with fresh berries *gf v*

### Smoked Bread Pudding

Served with vanilla ice cream and a warm caramel drizzle *v*

*gf- gluten-free; v- vegetarian; vegan- vegan*

\*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness