

MOWRY & COTTON CHRISTMAS

Served Friday, December 25th 1pm-9pm

BREAD

 **BUTTERMILK BUNS**
citrus sea salt butter, seasonal jam, duck fat butter, MC pickles (G,D) 13

 **COUNTRY SOURDOUGH**
veal and black garlic meatballs, oaxaca cheese, tomato jam, arugula, toast (G,D) 17

FRENCH BAGUETTE
warm camembert, smoked honey, roasted grapes, thyme, Noble baguette (G,D,V) 23

SOUP & SALADS

 **BUTTERNUT SQUASH SOUP**
pickled delicata, roasted kabocha, charred shiitake, almonds (N,VN) 13

CARAMELIZED PEAR
endive, frisee, red onion, crispy pancetta, goat cheese, blonde balsamic (D) 13

  **MARKET MIXED GREENS**
McClendon’s lettuce, charred carrot, hazelnut, cranberry, pickled onions, maple balsamic (V,N) 15

FALL HARVEST
lola rosa, baby kale, fennel, roasted butternut squash, pickled tart cherry, dehydrated gorgonzola dolce, apple cider vinaigrette, seed crumb (G,D,V) 16

HOLIDAY FAVORITES

SCORE 9 WAGYU STRIP STEAK*
beet ash, charred globe carrots, carrot top chimichurri (D) 72

CRISPY DUCK LEGS
pickled cranberries, watercress, sweet potato, anise marshmallow (D) 42

 **SCOTTISH SALMON***
snap peas, cranberry, preserved lemon emulsion, pepita crunch 39

LAMB PAPARDELLE
braised lamb, cipollini onions, rosemary chimichurri (G,D) 39

VEGETABLES

 **GRILLED BROCCOLINI**
yuzu pearls, aleppo chilis, sea salt (VN) 14

DUCK FAT ROASTED POTATOES
rosemary, sea salt 12

RUTABEGA MASHED POTATOES
horseradish, sweet onion gravy (D,V) 12

HARVEST SQUASH
roasted kabocha, delicata, whipped hazelnuts, maple, sage ricotta (D,N,V) 15

 **CHARRED BRUSSELS SPROUTS**
soy, bonito, chicory kimchi 14

We source from local farmers & purveyors.
Noble Bread | McClendon Farms | Hayden Mills
Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced

 Signature dish  Wellness inspired
(G) contains gluten (V) vegetarian

(D) contains dairy (N) contains nuts (VN) vegan

CHRISTMAS FEAST

\$70 per person

 **BUTTERMILK BUNS**
citrus sea salt butter, seasonal jam, duck fat butter, MC pickles (G,D)

CHOICE OF STARTER

 **BUTTERNUT SQUASH SOUP**
pickled delicata, roasted kabocha, charred shiitake, almonds (N,VN)

  **MARKET MIXED GREENS**
McClendon’s lettuce, charred carrot, hazelnut, cranberry, pickled onions, maple balsamic (V,N)

CHOICE OF ENTREE

 **CHARRED HANGER STEAK***
wild mushroom, pickled blueberry, sunflower pesto (D,N)

 **SCOTTISH SALMON***
snap peas, cranberry, preserved lemon emulsion, pepita crunch

CRISPY DUCK LEGS
pickled cranberries, watercress, sweet potato, anise marshmallow (D)

CHOICE OF VEGETABLE

RUTABEGA MASHED POTATOES
horseradish, sweet onion gravy

 **CHARRED BRUSSELS SPROUTS**
soy, bonito, chicory kimchi

 **GRILLED BROCCOLINI**
yuzu pearls, aleppo chilis, sea salt (VN)

CHOICE OF DESSERT

CHOCOLATE & SPICED CREAM BOMBE
dark chocolate mousse, eggnog, chocolate cookie, spiced rum (D)

VANILLA SPECULOOS
vanilla bavaois cake, cookie butter crunch, vanilla cake, speculoos crema (G,D,V)

** These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Service charge will be added to parties of 6 and more
Up to 4 separate payments per table
-We are now cashless- Please choose Visa, MasterCard, American Express or room charge.*