

LITTLE RIVER INN Restaurant

PLEASE WEAR YOUR MASK
FOR THE HEALTH AND SAFETY OF OUR GUESTS, STAFF AND COMMUNITY

Christmas 2020

Three Course Meal for Two \$88

(Tax, 20% Service Charge Not Included)

Chef De Cuisine, Jason Azevedo

First Course *(choose 2, extra course available at \$17)*

Baby Kale Caesar Salad

capers, anchovies, parmesan, garlic croutons, caesar dressing

Winter Chopped Salad (GF/V)

shaved brussels sprouts, kale, garbanzo beans, roasted red peppers, delicata squash, pepitas, avocado, champagne vinaigrette

Ribollita

Tuscan bread soup, kale, tomato, white beans, parmesan and vegetable broth

Fresh Steamed Clam Chowder

with fresh steamed clams *(yes, in the shell)* smoked bacon, potatoes, onion, celery and a touch of cream

Penny Royal Farmstead Cheese

'laychee', fresh sheeps milk cheese, 2mo aged 'Boont corners', 'Molly's Bollys', surface ripened served with marinated olives, spiced nuts, crostini

Spinach and Crab Dip

Dungeness crab, spinach, sour cream, charred scallion, garlic confit and crostini

Seafood Cocktail

poached shrimp, crab, celery, cocktail sauce, lemon

Second Course *(choose 1, served for two people. extra course available at \$44)*

Red Wine Braised Shortribs

roasted root vegetable hash, brussels sprouts, red wine jus

Cioppino

whole Dungeness Crab, shrimp and clams with a tomato fennel broth served with garlic bread

Butternut Squash Ravioli (V)

roasted butternut squash and mascarpone filling, brown butter, sage, parmesan regiano

Christmas Ravioli

Jason's Family Ravioli, slow braised meat and braised greens filling, sugo di carne, parmesan regiano

Third Course *(choose 2, extra dessert available at \$9)*

Brown Butter Cake

pepitas, candied ginger, yule log style with cream cheese frosting

Lemon Sabayone Tartlet

honey whipped mascarpone

Chocolate Paté

with raspberry coulis