

HUMPHREYS

SoCAL DINING & MUSIC

Winter Wonderland

Soup or Salad

Wild Mushroom Consomme

chanterelle mushroom, roasted portabella, shimeji dumpling

or

Spiced Pear and Blue Cheese Salad

endive, prosciutto crudo, mapled walnuts, aged balsamic dressing

Entree

Pan Seared Salmon

Crab crushed ravioli, black kale, sweet garlic infused tomatoes, preserved lemon emulsion

or

Surf & Turf

Chimichurri crusted sirloin + pan seared scallops + parsnip mashed, root vegetables, + sauce choron, sauvignon reduction

Dessert

Duo of Crème Brulee

Vanilla and Chocolate

or

Sugared Apple and Pecan Bread Pudding

Vanilla Ice Cream

A box of Organic Ecuadorian Truffles to take home

\$45