

bar *Sera*

65 | per person

First Course

MUSHROOM BISQUE

oyster mushroom chip

FARMER JENNI SALAD

arugula, plums, goat cheese, walnuts, maple dijon vinaigrette

FARMER DEAN

roasted broccoli, kale, parmesan, bacon

FARMER JOHNNY SALAD

pieri farm kale, crumbled blue cheese, quinoa, cucumber, purple cabbage, hot honey vinaigrette

Second Course

CRISPY SQUASH RINGS

served with dill ranch and pea sprouts

CRISPY BRUSSELS

crispy onions, hot honey

TRUFFLE CROQUETTES

honey roasted squash, toasted pine nuts, arugula, balsamic, grana padano

BURRATA

honey roasted squash, toasted pine nuts, arugula, balsamic, grana padano

MUSSELS

chorizo, rosemary white wine broth, grilled focaccia

Third Course

SCALLOPS

seasonal risotto, fried leeks, herb oil

BOHEMIAN STEAK

herb mashed potato, asparagus, smoky steak sauce, crispy sweet potato

LOBSTER CARBONARA

thick spaghetti, bacon, kale, egg

LAMB BOLOGNESE

homemade pappardelle pasta, parmesan cheese

BRAISED BEEF SHORTRIB

gochujang broth, roasted garlic mashed potato, pickled fennel

Fourth Course

GINGERBREAD

CHOCOLATE CAKE

salted caramel, beet tuille

BISCOFF BUDINO

graham cracker, whipped cream

HOUSE MADE GELATO

served with a stroopwaffel

new year's eve