



THE GUILD HOUSE

Holiday Menu

\$49 per person | \$79 per person with wine pairings
excluding tax and gratuity

first course: *choose one of the following:*

sunchoke soup

green apple, extra virgin olive oil

wine pairing: Sauvignon Blanc, Groth, Napa Valley, 2016

carrot salad

roasted and raw carrots, chickpea purée,
cider honey vinaigrette

wine pairing: Viognier, Miner, "Simpson Vineyard,"
California, 2015

entree: *choose one of the following:*

pan seared grouper

parsnip purée, wild mushrooms, braised
artichokes, heirloom carrots, truffle vinaigrette

wine pairing: Pinot Noir, Stoller, Dundee Hills, Oregon, 2015

beef tenderloin

butter poached, Yukon potato purée,
toasted garlic and shallots, kale,
red wine reduction

wine pairing: Cabernet Sauvignon, Simi,
Alexander Valley, California, 2014

dessert: **peppermint mocha torte**

white chocolate, peppermint mousse,
mocha flourless torte, peppermint bark

wine pairing: Warre's Otima 10