

bar *Sera*

First Course

LOBSTER BISQUE
homemade crostini,
chive

WINTER SALAD
mixed greens, walnuts,
pomegranate, sweet onion
dressing, goat cheese

FARMER DEAN MACHINE
roasted broccoli &
cauliflower, parmesan, bacon

Second Course

MUSSELS
chorizo, calabrian chili,
rosemary white wine
broth, grilled focaccia

SWEET POTATO &
CAMELIZED ONION
HAND PIE
smokey aioli, scallion

BURRATA STUFFED SQUASH
honey roasted squash,
toasted pine nuts, arugula,
balsamic, grana padano

CRISPY BRUSSELS
crispy onions, hot honey

Third Course

SCALLOPS
u10, butternut squash risotto,
crispy bacon, apple, herb oil

BOHEMIAN STEAK
whipped dijon garlic mashed
potatoes, asparagus,
house made steak sauce

CHEF SPECIAL
see server for details

TRUFFLE SPINACH
TORTELLINI
ricotta, brown butter, grana
padano, fresh shaved truffle

BONE IN PORK CHOP
spiced rainbow carrots,
romesco, herb oil, pan jus

Fourth Course

CHOCOLATE CAKE
ganache, white chocolate

HAZELNUT BUDINO
toasted hazelnuts, whipped
cream

HOUSE MADE GELATO
served with a stroopwafel

new year's eve