

# TSL NYE Dinner for Two

## 4 course dinner \$80

**Appetizer:** Choose one

Roasted Cauliflower

Roasted cauliflower, house made creamy buffalo sauce, crumbled bleu cheese.

Deviled Eggs

Crispy jalapeño infused bacon, house relish, local cage free eggs, smoked paprika.

Spicy Artichoke Hearts

Lightly battered artichoke hearts, house made garlic aioli & sriracha.

**Salad Choice:** Choose Two

Roasted Beet Salad

Mixed baby greens, honey vinaigrette, roasted red and white beets, mandarin, toasted walnuts, goat cheese.

Bleu Cheese Wedge Salad

Crisp iceberg lettuce wedge, cherry tomatoes, red onion, house made croutons, jalapeño bacon, hard boiled egg, crumbled bleu cheese, bleu cheese dressing.

**Entree Choice:** Choose Two

Santa Barbara Braised Pork and Clams

Fork tender braised pork shoulder, fire roasted crushed local tomatoes, baby Yukon gold potatoes, garlic, onions, Santa Barbara clams. Served with grilled sourdough.

Braised Short Rib

Braised short rib, caramelized onions, mushrooms, crispy kale, marinara, house made gnocchi.

Local Garden Ravioli

Ravioli stuffed with sautéed mushrooms, onions, leeks, carrots, bell peppers, spinach, vegan cream cheese, marinara, vegan parmesan cheese.

**Dessert Choice:** Choose One

Liquide gold

Apple torte

**Libation Add ons:**

Sparkling Brut \$10

Red wine \$15

White Wine \$15

Two House Old Fashioned \$10