



## STARTERS 10

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### Oysters Rockefeller \$22.00

Creamed Spinach | Parmesan | Breadcrumbs

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### Cured Salmon \$18.00

Pommes Paillason | Crème Fraîche | Caviar

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### Maine Lobster Rolls

Baked Bread | Farm Greens | Tartar & Tarragon Butter

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### Caesar Salad \$14.00

Horseradish | Parmesan | Croutons

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### Apple & Walnut Salad \$18.00

Candied Walnuts | Spinach | Goat Cheese | Pomegranate | Spiced Orange Vinaigrette

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### Lobster Salad \$28.00

Farm Greens | Watermelon Radish | SC Preserved Lemon Vinaigrette

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### Porcini Mushroom Soup \$18.00

Caramelized Onion & Truffle Jam | Goat Cheese Mousse

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### Crispy Calamari \$16.00

Four Chile Lime Sauce | SC Tartar

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### Braised Pork Belly \$24.00

Pear Puree | Celery Root | Fennel Pollen

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### Duroc Pork Dumplings \$16.00

Ginger | Napa Cabbage | Sesame Tahini Ponzu

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## DINNER 9

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### Seared Salmon \$32.00

Wilted Spinach | Bacon | Lemon Butter Orzo | Tomato Jam

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### Potato Gnocchi \$28.00

Red Coconut Curry | Brussels Sprouts | Confit Sweet Pepper | Thai Basil Oil

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### Bolognese \$26.00

Pappardelle | Parmesan | Garlic Grill Bread

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<b>Seared Chicken Thighs</b>	<b>\$30.00</b>
Stewed Hominy & Tomato   Braised Kale   Chicken Jus	
<b>Pork Tenderloin</b>	<b>\$38.00</b>
Chile Lime Sweet Potato Puree   Braised Red Cabbage & Apples	
<b>Beef Bourguignon</b>	<b>\$42.00</b>
Carrots   Mushrooms   Pearl Onions   Appenzeller Swiss Potato Croquette	
<b>Steak Frites</b>	<b>\$32.00</b>
Hanger Steak   Calabrian Chimichurri   Bleu Cheese Crema	
<b>Sumac Crusted Rack of Lamb</b>	<b>\$52.00</b>
Mint Yogurt   Harissa   Cous Cous   Parsley   Snap Peas	
<b>Grilled Filet Mignon</b>	<b>\$52.00</b>
Pommes Dauphinoise   Grilled Asparagus   Celery Root Puree   Herb Butter   Veal Jus	

## MAIN <sup>7</sup>

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<b>Steamed Mussels</b>	<b>\$22.00</b>
Hatch Green Chile   Coconut Milk   House Made Curry	
<b>Maggie's Pasta</b>	<b>\$18.00</b>
Maggie has been making pasta at SC for almost 30 years! Maggie's Pasta changes monthly and is always vegetarian.	
<b>Branzino</b>	<b>\$26.00</b>
Zucchini Noodles   Lemon Caper Butter Sauce   Pequillo Coulis	
<b>SC Club Sandwich</b>	<b>\$16.00</b>
Roasted Turkey   Apple Wood Smoked Bacon   Lettuce   Tomato   Avocado Aioli	
<b>Enchiladas</b>	<b>\$16.00</b>
Green Chile   Chicken   Cilantro Rice	
<b>Christmas Cheddar Burger</b>	<b>\$18.00</b>
Hatch Green Chile   Red Chile Aioli   Parmesan Fries	
<b>Grilled Hanger Steak</b>	<b>\$32.00</b>
Thai Chile-Lime Sabayon   Summer Greens   Puffed Quinoa   Crispy Sweet Onions	

## CHRISTMAS 2023 <sup>1</sup>

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### Executive Chef Dale Kester, Sous Chef Nelson Portillo

Substitutions politely declined. To accommodate all guests, we kindly ask that you are respectful of your time and of the others waiting for their table this holiday.

## DESSERT <sup>4</sup>

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### FLOURLESS CHOCOLATE TORTE

Blackberry Coulis | Pistachio Powder Gold Crème Fraiche

## **LEMON CAKE**

Yuzu Marmalade

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## **VANILLA BEAN PANNA COTTA**

Mixed Berries

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## **CHERRY BREAD PUDDING**

Bourbon Anglaise Cherry Citrus Coulis

## **NYE 2023** <sup>1</sup>

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### **Executive Chef Dale Kester, Sous Chef Nelson Portillo**

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