

# THE STRAND HOUSE®

## Light Up The Night

Sunday, December 10<sup>th</sup>, 2023

**Bluefin tuna cone** <sup>gfa\*</sup>  
herbs, lemon oil

~

**crab tostada** <sup>gf\*</sup>  
crème fraîche, citrus oil, pickled fresno

*N.V. Taittinger Brut Champagne, France*

~

**salmon rilette** <sup>gfa\*</sup>  
pumpnickel crisps, blackberry mustard fruit, shaved heirloom carrots,  
mascarpone sauce

*2022 Solosole Vermentino, Toscana*

~

**Sea of Cortez halibut** <sup>gf\*</sup>  
fennel pollen, pistachio pistou, herb cream nage, braised fennel,  
chervil gremolata

*2021 Far Niente Chardonnay, Napa Valley*

~

**garlic roasted pork belly** <sup>gf\*</sup>  
brown sugar, squash, zucchini, orange demi glaze, chili snow

*2021 The Calling Pinot Noir, Russian River*

~

**duck breast** <sup>gf\*</sup>  
Chinese five spice, cabernet farro, cucumber radish salad,  
tomato powder

*2018 Les Combes de Arnevel Rhône Red, Châteauneuf du Pape*

~

**wagyu striploin** <sup>gf\*</sup>  
roasted root veg and squash, pickled pearl onion, green chili potatoes,  
charred piquillo pepper sauce

*2019 Justin Isosceles Cabernet Sauvignon, Paso Robles*

~

*choice of one*

**gingerbread tiramisu**  
gingerbread sponge cake, mascarpone mousse,  
coffee ginger syrup, coffee jelly

*or*

**mont blanc** <sup>gf\*</sup>  
brown sugar meringue base, white chocolate custard,  
chestnut rum cream

*Sandeman 10 yr Tawny Port, Portugal*

General Manager **Dino Lubbat**

Executive Chef **Chris Park**

In Loving Memory of **Michael Morrisette**

G.M. / Managing Partner 2012 - 2022

wifi: TSHguest pw: manhattan2021



@TheStrandHouse



@StrandHouseMB

\$225 per person, \$75 wine pairing + tax and 20% service charge

*gf\*: gluten free | gfa\*: gluten free available | v\*: vegan*