# Norman at Skyview Los Alamos

# Santa Ynez Valley Restaurant Weeks

3 Courses | \$50 4pm-9pm Daily\* \*January 18th and 21<sup>st</sup> will have outdoor dining only

First Course

Choice of:

## Winter Citrus Salad

Blood Oranges, Sliced Almonds, Spinach, Crumbled Goat Cheese, Citrus Vinaigrette (can be made vegan with no goat cheese)

### **Pomme Fondants**

Lemon Basil Aioli, Crispy Prosciutto, Rehydrated Apricots, Garlic Herb Oil, Bermuda Triangle Goat Cheese

### **Brussels Sprouts**

Olea Farms Blackberry Balsamic, Bacon, Parmesan

Second Course Choice of:

**Roasted Cauliflower** Red Pepper Hummus, Chimichurri, Pistachio Dukkah, Pita (vegan)

#### Shrimp and Grits Jalapeno Cheddar Grits, Beurre Blanc

Achiote Chicken

Butternut Squash Puree, Brussels Sprouts, Turnips, Lemon Caper Emulsion

Third Course Choice of:

#### **Coconut Panna Cotta**

Persimmon Marmalade, Berries, Mint (vegan)

Carmelia Chocolate Torte

Mixed Berry Coulis, Candied Walnuts

Cast Iron Cookie

White Chocolate Cranberry, Vanilla Gelato