



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

FIRST

Roasted Butternut Squash Bisque

toasted peas, bacon lardons

Candied Pear and Endive Salad

pomegranate, walnuts, blue cheese, toasted hazelnut
vinaigrette

Goat Cheese-Pistachio Egg Roll

apricot, carrot puree, frisée, cajeta, chimayo chile

Lioco, Chardonnay, Sonoma County

MAIN

Classic Herb Roasted Free Range Turkey

creamy mashed potatoes, haricot vert,
maple-sweet potato mash, stuffing, brown gravy

Grilled Apple Cider Kurobuta Pork Chop

grits cake, roasted vegetables, fried duck egg,
pomegranate relish

Applewood Smoked Duck Breast

roasted root vegetables, pear puree, farro,
duck-sherry demi glace

Grilled Scottish Salmon

sautéed spinach, sesame seeds, tomato relish,
mustard vinaigrette

Elk Cove, Pinot Noir, Willamette Valley

DESSERT

Pumpkin Pie

white chocolate, ginger sorbet, pumpkin sauce,
meringue kisses

Vanilla Bean Crème Brûlée

fresh fruit

Chocolate Truffle Cake

raspberry coulis, chocolate ice cream

Château Doisy-Védrines, Sauternes

\$75 - per person | \$95 - with sommelier's wine pairings

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez | Pastry Chef: Clarita Corral