Tash'Mas



Shareables

TASH CHRISTMAS ANTIPASTO | **serves 2-4**
prosciutto, soppressata, jamón serrano, halloumi, stracciatella, marinated olives, poached pear, dried fruit and nut mix, and wood-fired bread **$24**

WINTER BURRATA | **serves 2**
creamy burrata, poached pear, prosciutto di parma, cipollini onion confit, toasted pistachios, aged balsamic drizzle, and winter greens **$16**

TASH FOCACCIA BUTTER CANDLE | **serves 2-4**
holiday focaccia topped with oven-roasted tomatoes, rosemary, olives, romano cheese, herbs de provence, served with a garlic butter candle and whipped ricotta, evoo drizzle **$14**

ROASTED WINTER VEGETABLES | **serves 2-4**
butternut squash, roasted baby zucchini, artichokes, carrots, pomegranate, pistachio, goat cheese, and maple balsamic glaze **$22**

Small Plates

MEDITERRANEAN SPANAKOPITA | **serves 2**
spinach and cream cheese-filled pastry served with arugula, goat cheese, greek vinaigrette **$18**

CRISPY COCONUT BREADED SHRIMP | **serves 2**
mediterranean-spiced shrimp, coconut breading, garlic lemon aïoli, pomegranate, and mint-cilantro **$22**

CRISPY BRUSSELS SPROUTS | **serves 2**
charred brussels sprouts, parmigiano reggiano, crispy bacon lardons, fermented calabrian chile, lemon, and balsamic reduction **$16**

WAGYU PICANHA AGUACHILE "DE LA TIERRA" | **serves 2**
flash-seared american wagyu picanha, citrus and sherry-lime aguachile, serrano ham dust, fresh cilantro, pickled red pearl onion, crispy blue corn tortilla sticks **$25**

PROSCIUTTO & ASPARAGUS PASTRY | **serves 2**
crispy puff pastry filled with asparagus, prosciutto, and mozzarella, finished with garlic butter and parmigiano reggiano **$18**

WILD MUSHROOM RISOTTO CAKES | **serves 2**
carnaroli risotto, wild mushrooms, parmigiano reggiano, and truffle fonduta **$20**

LAMB & GOAT CHEESE PASTRY BUNDLES | **serves 2**
cumin-spiced braised lamb, whipped goat cheese, caramelized onions, flaky pastry, mint yogurt sauce, balsamic reduction drizzle **$22**

NONNA MEATBALLS | **serves 2**
house-made veal, pork, and beef meatballs served with tomato sugo, whipped ricotta, rosemary, and grilled garlic bread **$20**

Wood-Fired Pizzas

$20 each | **serves 2-4**

SEI
italian tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil

DUE
artisan pepperoni, house-made fennel sausage, red sauce, and fresh mozzarella

QUATTRO
shaved prosciutto, ricotta, mozzarella, and arugula

Sweet Holiday Indulgences

CHRISTMAS CANNOLI EXPERIENCE
build-your-own cannoli board featuring traditional cannoli shells, vanilla ricotta cream, biscoff ricotta cream, mini chocolate chips, peppermint bark, biscoff cookie crumbs, crushed hazelnuts, and festive holiday toppings **$25**

CHRISTMAS COOKIE SMORGASBORD
an assortment of christmas sugar cookies with colorful icing, holiday sprinkles, candies, and seasonal decorative toppings **$25**

TRIO OF PROFITEROLES
three holiday-inspired profiteroles featuring cranberry orange, chocolate pistachio, and raspberry cheesecake, finished with seasonal garnishes and powdered sugar snow **$20**

S'MORES EXPERIENCE
a tableside dessert featuring torched marshmallows, hershey's candy bar, and festive holiday accompaniments **$25**

FESTIVE TIRAMISU
a festive interpretation of chips and salsa featuring crisp ladyfinger wafers, silky tiramisu cream, peppermint bark, and festive holiday toppings **$25**

WINTER ZEPPOLE BOARD
house-made italian zeppole accompanied by dark chocolate sauce, eggnog crème anglaise, peppermint bark crumble, candied hazelnuts, and festive holiday confections **$20**

*Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness. To better serve you, please share any dietary sensitivities with us. Prices do not include tax. Menu items and prices subject to change. A 22% gratuity will be added to parties of six or more.

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Signature Holiday Cocktails

SMOKING SNOW GLOBE OLD FASHIONED
a dramatic cocktail featuring rich applewood smoke beneath a cloche, layered with warm seasonal aromas of cinnamon, dehydrated orange, and aromatic rosemary $18

SUGAR COOKIE MARTINI
a rich and indulgent holiday martini featuring vanilla vodka, rumchata, baileys irish cream, and butterscotch schnapps, finished with a frosting-coated rim and festive christmas sprinkles $18

SANTA'S COOKIE ESPRESSO MARTINI
a velvety holiday espresso martini crafted with vanilla vodka, kahlúa, licor 43, and freshly brewed espresso, elegantly finished with a mini chocolate chip cookie and white chocolate drizzle $18

MISTLETOE MARGARITA
a refreshing and sophisticated blend of blanco tequila, cranberry juice, fresh lime juice, orange liqueur, and rosemary simple syrup, garnished with sugared cranberries and a sparkling silver sugar rim $18

MISTLETOE MARTINI
a bright and festive blend of gin, st-germain, cranberry juice, and fresh lime juice, garnished with floating cranberries and aromatic rosemary $18

HOLIDAY RUM RUNNER
a vibrant seasonal escape crafted with aged rum, blackberry liqueur, banana liqueur, cranberry juice, pineapple juice, and warm holiday spice syrup, elegantly finished with a flamed orange peel and sugared cranberry skewer $18

PEPPERMINT KAHLÚA AFFOGATO
a decadent holiday dessert cocktail featuring creamy vanilla bean gelato, topped tableside with kahlúa and freshly brewed espresso, finished with crushed peppermint bark and a festive candy cane $18

WINTER PINES GIN FIZZ
a crisp and botanical winter cocktail crafted with gin, rosemary simple syrup, fresh lemon juice, elderflower liqueur, and club soda, finished with aromatic rosemary and festive sugared cranberries $18

MISTLETOE (n/a)
a fresh winter-inspired mocktail showcasing bright orange juice, tart cranberry juice, fresh lime juice, and fragrant rosemary syrup, finished with sparkling club soda, sugared cranberries, and a rosemary sprig for a festive seasonal touch $12

SMOKING SNOW GLOBE (n/a)
a festive and spirit-free holiday favorite featuring spiced maple syrup, orange bitters, tiki bitters, and ginger beer, served in our signature smoking snow globe presentation with warm seasonal aromas $12

WINTER PINES FIZZ (n/a)
an elegant and effervescent winter mocktail blending floral elderflower syrup, aromatic rosemary syrup, and fresh lemon juice, finished with sparkling soda for a refreshing seasonal sip $12

