

Cauliflower Celery Root Bisque
lump crab, sofrito verde

To Share

Our Christmas “Smorgasbord”

Bourbon Shoyu Lamb Tataki

Rare seared tuna pastrami, spiced pheasant rilette, char-grilled octopus salad,
Whipped goats cheese, roasted beets, cornichons, caperberries, grape chutney, garlic bruschetta

Potted Smoked Shrimp

Truffle butter, pickled persian cucumbers, sourdough crackers,
Salad of grilled matsutake mushrooms, point Reyes blue cheese, pickled golden raisins, chili chocolate oil

Choice of

Heritage Turkey Pot Pie

Truffle, root vegetables, parmesan brussels sprouts

Oven Roasted Pork Belly

Crispy crackling, roast apple, parsnip puree, port ver-jus

Moroccan Duck Meatballs

Tahini, tabbouleh, labneh, candied chili, pine nut soil

Butternut Squash Agnolotti

Roast maitake mushrooms, celeriac, fried sage

Rice Wine Braised Wagyu Short-Ribs

Cauliflower risotto, scallion kimchi, jalapeno gremolata

Served family style

Honey Parmesan Roast Parsnips

Salsa verde baked Romanesco cauliflower, black lentil dhal

Bacon Cheddar Hasselback Potatoes

Twice baked spaghetti squash, festive bejeweled saffron rice

Choice of

Rum Raisin “Flambee” Ice-Cream

Burnt Citrus Pavlova

Passion fruit, vanilla gelato

Buche De Noel

Hazelnut, dark chocolate cremeaux, espresso mousseline

For your convenience, a 20% service charge will be included

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*