

CHRISTMAS DAY 2024

FIRST COURSE

DUNGENESS CRAB AND HEARTS OF PALM SALAD (gf, df)
Grapefruit, Red Oak, Frisée, Citrus Aioli, Radish, Micro Herbs

or

BURGUNDY POACHED PEAR AND MARIN BRIE TART (v)
Frisée, Red Oak, Candied Hazelnuts, Hazelnut Vinaigrette



SECOND COURSE

CHESTNUT AND WINTER SQUASH SOUP (gf, v)
Crispy Sage, Crème Fraîche



MAINS

CHOICE OF ONE

BLACK GARLIC AUBERGINE (vg, gf)
Sweet Potato, Maitake, Bok Choy, Toasted Almonds, Pickled Radish

GRILLED LAMB CHOPS
Smokey Polenta, Rainbow Chard, Fig Demi, Crispy Squash

BAKED HALIBUT
Citrus Fume, Heirloom Potatoes, Spinach, Pickled Fennel, Dill
CIOPPINO (df)
Halibut, Clams, Mussels, Shrimp, Saffron Crab Rice, Crispy Leeks
Braised Tomato Bouillabaisse, Grilled Bread

DUCK BREAST (gf)
Persimmon, Celeriac, Chestnut Stuffing, Pole Beans, Duck Jus

SLOW ROASTED BEEF PRIME RIB
Creamed Greens, Umami Heirloom Potatoes, Roast Baby Carrots



DESSERT

GINGER BANANA CAKE (v)
Whiskey Caramel, Vanilla Bean Gelato

ALMOND PEAR TART (v)
Anise-Pear Syrup, Cinnamon Gelato

df - dairy free

gf - gluten free

vg - vegan

v - vegetarian

S
U
L
A