

CHRISTMAS EVE 2024

FIRST COURSE

FIVE SPICED PORK BELLY (gf)

Ginger-Citrus Glaze, Parsnip Purée, Roasted Apples, Scallion Oil

or

FORAGED MUSHROOM TORTE (v)

Truffle Bechamel, Crispy Kale, Parmesan



SECOND COURSE

LOBSTER BISQUE (gf,df)

Coconut Cream, Sherry, Lobster-Corn Fritter, Chive

or

ROASTED BEET AND BLACKBERRY SALAD (v, gf)

Red Oak, Endive, Citrus, Sonoma Goat Cheese, Pistachio, White Balsamic



MAINS

CHOICE OF ONE

BLACK GARLIC AUBERGINE (vg, gf)

Sweet Potato, Maitake, Bok Choy, Toasted Almonds, Pickled Radhish

GRILLED LAMB CHOPS

Smokey Polenta, Rainbow Chard, Fig Demi, Crispy Squash

BAKED HALIBUT

Citrus Fume, Heirloom Potatoes, Spinach, Pickled Fennel, Dill

ROASTED DUCK BREAST

Persimmon, Celeriac, Chestnut Stuffing, Pole Beans, Duck Jus

GRILLED NEW YORK

Potato Dumplings, Cognac Cream, Braised Chard, Leeks



DESSERT

PERSIMMON PUDDING (v)

Candied Walnuts, Vanilla Bean Gelato, Whiskey Caramel

or

MEXICAN CHOCOLATE TART (v)

Raspberries, Shaved Chocolate, Chantilly

df - dairy free

gf - gluten free

vg - vegan

v - vegetarian

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