



CHRISTMAS EVE

Four Course Dinner

SUNDAY, DECEMBER 24 | 5:00 PM - 7:30 PM | \$79 PER PERSON

AMUSE BOUCHE

SMOKED OLIVES | Smoked Castelvetrano Olives, Citrus Marinated Olive Medley, Herbs

-OR-

PAIR OF OYSTERS | Verjus & Hibiscus Mignonette

FIRST COURSE

TOMATO FENNEL SOUP | Grated Padano, Aged Balsamic, Crostini

-OR-

GLAZED PORK BELLY BITES | Madeira-Brown Sugar Reduction, Fennel Pollen, Almond-Raisin Agrodolce

-OR-

SEARED HOKKAIDO SCALLOPS | Almond Purée, Bacon, Watercress, Apple, Warm-Shallot Vinaigrette, Brown Butter

-OR-

WAGYU BEEF CARPACCIO | Caramelized Onion Aioli, Arugula, Piave Vecchio

-OR-

HOUSE-MADE CAVATELLI | Guanciale Cream, Chanterelle Mushrooms, Truffle Pecorino

MAIN COURSE

SMOKED SABLEFISH | House Cold-Smoked, Watercress Chive Emulsion, Cauliflower Purée, Braised Chard, Roasted Beets, Spiced Candied Hazelnut Praline, Sablefish Chicharron

-OR-

6oz FILET MIGNON | (10oz - additional \$20) Rubbed Filet, Horseradish Marsala Jus, Sweet Potato Purée, Harissa Honey Glazed Carrots, Braised Char, Confit Cipollini

-OR-

TURKEY | Roasted Breast & Confit Leg Meat, Traditional Stuffing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce, Winter Vegetables

-OR-

GRILLED & GLAZED MAITAKE MUSHROOM | Winter Slaw, Pickled Kohlrabi, Kabocha Squash Purée

DESSERT

APPLE STREUSEL CRISP | With Vanilla Ice Cream

-OR-

VANILLA CHOCOLATE CRÈME BRÛLÉE

-OR-

KEY LIME CHEESECAKE

-OR-

CLASSIC TIRAMISU

