

CHRISTMAS DAY

THREE COURSE DINNER

SELECT: 1 starter, 1 entree, 1 dessert /62
WINE PAIRINGS: available for /38

STARTERS

Snapper Crudo, coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice

"Fish Tacos", yellowfin tuna, California avocado, corn nuts

Grilled Octopus, black garlic romesco, potato, black radish, cilantro, almond

Beef Tartare, fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon

Roasted Baby Beets, Chino Farms strawberries, fennel, feta, sorrel,
Ras el Hanout-charred strawberry vinaigrette *(Vegetarian/Ask Vegan)*

Salanova Lettuces, sunflower seed brittle, roasted sunchoke, celery, preserved grape,
Point Reyes blue cheese, fines herbes, banyuls vinaigrette *(Vegetarian/Ask Vegan)*

Lamb Sausage en Croute, parsnip mustard, date, caramelized fennel

Honeynut Squash, honey vinaigrette, toasted squash seed and bee pollen dukkah, tangerine,
Espelette yogurt, chili *(Vegetarian/Vegan)*

Carrot Campanelle Pasta, soft egg, pickled ramps, peas, parmesan, potato crumble
(Vegetarian)

Crispy Pork Belly, BBQ baked shelling beans, quince mustard, pistachio, crispy brassicas

Lobster Bisque, salt baked Chino Farms celery root, stone crab arancini, oyster cracker

Nettle Spaghetti, uni butter, chili, clams, nori gremolata

Prager Brothers Artisanal Bread, house-made spreads

2 per person



Menu items subject to change and availability

A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members.

ENTRÉES

Local Yellowtail, braised fennel, leek & artichoke panisse, chanterelle mushrooms
mussels, saffron-mussel foam

Swrodfish, butternut squash agnolotti, roasted Chino Farms carrots,
sesame granola, pomegranate catsup, curry

Maine Lobster, bok choy, lobster mushrooms, Chinese long beans,
black bean vinaigrette, lobster fried rice

Roasted Chino Farms Vegetables, carrot-pepper puree,
benne seed vegetable demi-glace *(Vegetarian/Ask Vegan)*

Roasted Cauliflower, heirloom grains, green curry, marcona almond, pickled raisin,
Chino Farms collard greens *(Vegetarian/Vegan)*

Spinach and Artichoke Lasagna, fennel pollen, parmesan cream, chervil *(Vegetarian)*

Red Wine Braised Beef Cheeks, turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon

Jidori Chicken, maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

Additional entrées available at a supplemental charge

Rohan Duck preserved kumquat, grilled broccoli, toasted peanut, scallion pain perdu,
pickled vegetables, crispy duck leg **+13**

Niman Ranch Roasted Pork Chop, cauliflower, Romanesco, shishito peppers,
green chorizo, pozole verde, hominy **+13**

Beef Tenderloin, roasted carrot, potatoes, creamed kale, sour cream and onion,
bone marrow vinaigrette **+15**

Dry Aged Ribeye, smoked pastrami crust, sunchoke gratin, Chino Farms Brassicas,
pickled mustard seed jus **+31**

DESSERTS

Parsnip Cinnamon Cake, hazelnut chocolate spread, crispy parsnip chips, poached pear, pear sorbet

Peanut Butter Sundae, chocolate milk foam, peanut butter cookie, peanut ribbon
ice cream, fudge, toasted white chocolate

Sorbets, fresh fruit accompaniments

Spiced Apple and Caramel Mousse, sorrel-green apple sorbet,
apple butter, brown butter crumble

Tangerine & Quince Vacherin, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

Warm Chocolate Tart, peppermint white chocolate chip ice cream, cocoa nib streusel