



TAVERN
at GRAYBARNS

CHRISTMAS EVE

\$175 PER PERSON PRIX FIXE MENU
\$75 PER CHILD 2 COURSE PRIX FIXE MENU

FIRST COURSE

Yellowtail Crudo w/ Jonah crab, yuzu kosho vinaigrette & frisee

-or-

Australian Wagyu carpaccio w/ arugula, parmesan & truffle aioli

-or-

Organic beet tartare w/ smoked macadamia nuts, banyuls vinaigrette & endive

SECOND COURSE

Fresh Pasta

Layered with shaved burgundy truffles w/ black truffle pecorino, butter & fresh shaved White Truffles

-or-

Chanterelle Soup

A modern take on Escoffier's classic

MAIN COURSE

Duck A L'orange

Pan seared breast, confit leg & thigh, braised greens, blood orange & hakurei turnips

-or-

Duo of Beef

Prime tenderloin & red wine braised short rib w/ broccolini & local oyster mushrooms

-or-

Line Caught Halibut

Olive oil poached w/ lobster nage, confit tomatoes & fennel pollen

DESSERT

Sono Bakery gluten free Yule Log w/ ivory cream

-or-

Selection of domestic cheeses w/ traditional accompaniments

-or-

Vanilla bean creme brulee w/ gluten free lemon madeleines

**vegan options for each course are available*