

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-

Wagyu beef tartare w/ arugula, parmesan, pommes darphin & truffle aioli

-or-

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

SECOND COURSE:

Arancini

Mushroom ragu, parmesan crema, braised leeks, shaved truffles

-or-

Celeriac Soup

Shaved celery salad, maine lobster, chives

MAIN COURSE:

Duck A L'orange

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

-or-

Duo of Beef

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

-or-

Line Caught Halibut

Pan Seared w/ tomato fennel broth, capers, olives, pei mussels

DESSERT:

Gluten free Yule Log w/ ivory cream

-or-

Selection of domestic cheeses w/ traditional accompaniments

-or-

Vanilla bean creme brulee w/ berries

-or-

Choice of Local Pies Apple or Pecan

**vegan options for each course are available*

SUPPLEMENTS FOR THE TABLE

Iberian Jamon with sourdough, tomato confit,
roasted garlic & new harvest olive oil

\$38

Jumbo Shrimp Cocktail with smoked cocktail sauce & lemon

\$5 each

Tuna Tartare with broccolini, black garlic, yuzu vin , rice

\$28

Caviar with pumpernickel toast, creme fraiche, chives

\$100

Roasted oysters with herb butter, rosemary, lemon

\$28

Fresh Shaved Truffles

5 grams for \$20- added to any dish

SIDES

\$15 each

New Potatoes w/ roasted garlic parsley butter

Sweet Potatoes w/ honey butter & pecans

Broccolini w/ calabrian agave

Roasted Carrots w/ spiced crema