

CHRISTMAS EVE MENU

3 COURSES

\$75 PER PERSON

COMPLIMENTARY GLASS OF CHAMPAGNE

1ST COURSE

SOUP DU JOUR

ROASTED BUTTERNUT SQUASH, CARDAMOM-PEAR MOUSSE

TARTARE

AHI TUNA, AVOCADO, YUZU- SESAME SOY, SRIRACHA

ROOTS & APPLE

HEIRLOOM BEET ROOTS, GALA APPLES, GOAT CHEESE, PISTACHIOS, LEMON SHERRY VIN

2ND COURSE

LECHON

SLOW BRAISED PORK SHOULDER, KABOCHA SQUASH, BLACK MISSION FIGS, PINEAPPLE-GARLIC MOJO

SOUS VIDE ROAST

ORGANIC TURKEY TWO WAYS, SAUSAGE BRIOCHE STUFFING, MANDARINQUATS-CRANBERRY CHUTNEY, AU JUS

PAPPADELLE E FUNGI

WILD MUSHROOM RAGU, TRUFFLE, SHAVED PARMIGIONO

PESCADO

WILD CAUGHT STRIPE BASS, SUNCHOKE MOUSSE, ROASTED ROOTS, GINGER-ORANGE GASTRIC

DULCE

TBD

BLACK VELVET CHOCOLATE CAKE, ESPRESSO CHOCOLATE MOUSSE, VANILLA GELATO

VOL-AU-VENT

CARAMELIZED APPLES, PALM SUGAR SEA SALT CARAMEL, HONEY LAVENDER