CHRISTMAS EVE 2016

CHESTNUT SOUP
green lentils du puy, fennel seed

SLOW BAKED PEAR WITH CHAMPAGNE
point reyes farm stead blue cheese, pomegranate, baby spinach

ROASTED DILL ROCK SHRIMP
celery root, red radish, lemon citronette

MEDITERRANEAN OCTOPUS
clam manila, yukon gold potato, zucchini, chardonnay

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PRIME BEEF FILET MIGNON
parsnip, charred leeks, crispy kale, barolo sauce

CARAMELIZED HOKKAIDO SCALLOP
potato purée, porcini mushrooms, micro herbs

FREE RANGE MARY'S TURKEY
sweet potato mash, port braised cranberries, roasted market vegetables, savory bread pudding

PUMPKIN TORTELLI
brown butter sage, hazelnuts, parmigiano reggiano

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PUMPKIN CHEESECAKE
pumpkin brittle seed, whip vanilla cream

PANETTONE TIRAMISU
mascarpone cheese, candied fruit, marsala wine

RUM RAISIN GELATO
huckleberries compote

CHOCOLATE SPONGE ROLL "YULE LOG"
almond, toffee cream, raspberries

$95 per person