



Christmas Eve and Day

Small Plates

Cream of Turnip Soup

Poached Hen Egg, Black Truffle Powder and Brioche Croutons

Baby Kale Salad

Preserved Meyer Lemon Vinaigrette, Cranberries, Sweet Potato, Chevre and Spicy Pepitas

Crispy Sunchokes and Persimmon

Pickled Mustard Seeds, Toast, Marinated Crab and Hibiscus

Mushroom and Fromage Blanc Agnolotti

Gill Over the Ground, White Sturgeon Caviar, Salsify and Kaffir Lime

Entrees

Carnaroli and Wild Rice

Tea Smoked Chestnuts, Parsnip, Mustard Greens, Rosemary and Dates

Dorade Fillet and Uni

Chamomile-Ginger Spiced Broth, Baby Bok Choy, Fingerlings and Asian Pear

Lavender and Coriander Scented Duck Breast

White Bean- Butternut Squash Ragout, Fermented Cabbage and Sage Caramel

Braised Beef Short Rib

Stone Ground Grits, Horseradish, Swiss Chard and Cedar

Desserts

Chocolate Custard Tart

Burnt Meringue, White Chocolate Granola, Coffee Sabayon

Apple-Ginger Clafouti

Charred Winter Spiced Ice Cream and Almond Crumb

Meyer Lemon Tart

Lavender- Honey Anglaise, Toasted Vanilla Caramel

Sixty Eight Dollars