



Christmas Eve Dinner

DECEMBER 24, 2018

4:00PM - 8:00PM

AMUSE BOUCHE

SALAD OF PANISE LETTUCES,
DUNGENESS CRAB, PARMESAN AND SOURDOUGH,
MEYER LEMON VINAIGRETTE

POTATO GNOCCHI,
SMOKED HAM, SPINACH AND NUTMEG CREMA

LOCAL PETRALE SOLE,
MANILA CLAMS, ROCK SHRIMP AND FENNEL,
SPICY TOMATO BROTH

OR

PARMESAN RISOTTO,
ROASTED GARLIC AND SHAVED WHITE ALBA TRUFFLES

OR

GARLIC AND THYME SLOW ROASTED PRIME RIB,
CREAMED SPINACH AND POMMES PURÉES,
AU JUS

HOLIDAY BOMBE GLACÉE,
DARK CHOCOLATE AND VERMOUTH MOUSSE, MOCHA SPONGE,
PEPPERMINT STICK GELATO

MIGNARDISES

\$85 PER GUEST