



Christmas Eve Dinner

DECEMBER 24, 2020

3:00 PM - 8:00 PM

AMUSE BOUCHE

CAESAR SALAD,
DUNGENESS CRAB, PARMESAN AND SOURDOUGH CROUTONS

ITALIAN CHESTNUT AND CELERY VELOUTÉ,
TRUFFLED CRIMINI MUSHROOMS

LOCAL PETRALE SOLE,
FRENCH FINGERLING POTATOES AND BLACK TRUMPET MUSHROOMS,
MANILA CLAM VELOUTÉ

OR

ROASTED LIBERTY DUCK BREAST,
MAPLE CARAMELIZED PARSNIPS AND BLOOMSDALE SPINACH,
CHARRED CINNAMON JUS

OR

SLOW ROASTED GARLIC AND THYME PRIME RIB,
BROCCOLI GRATIN AND POMMES PURÉES,
AU JUS

STICKY TOFFEE PUDDING,
TWIN PEAKS PERSIMMONS AND CHANTILLY CREAM,
CANDIED PECANS

MIGNARDISE

\$105 per Guest