



Christmas Eve Dinner

DECEMBER 24, 2021

3:00 PM - 8:00 PM

AMUSE BOUCHE

CAESAR SALAD,
DUNGENESS CRAB, PARMESAN AND SOURDOUGH CROUTONS

POTATO GNOCCHI,
CREAMED SPINACH, BLACK TRUFFLE AND PARMESAN

BOUILLABAISSÉ,
BLACK COD, MANILA CLAMS, MUSSELS, SHRIMP,
SAFFRON TOMATO BROTH

OR

WILD MUSHROOM RISOTTO,
WINTER BLACK TRUFFLES AND MASCARPONE

OR

SLOW ROASTED GARLIC AND THYME PRIME RIB,
GRUYERE POPOVER AND POMMES PURÉES,
AU JUS

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

MIGNARDISE

\$125 per Guest