



CHRISTMAS EVE

*3 course Prix Fixe Menu \$75

*All Prix Fixe items can be ordered a la carte

FIRST COURSE

roasted chestnut soup, thyme, crème fraiche, hon shimeji mushrooms 20

sauteed shrimp, tomato, gigante beans, herbs 26

wood oven roasted octopus, new world potatoes, tarragon aioli 25

burrata, shaved brussels sprouts, arugula, persimmon, pomegranate,
lemon olive oil 21

SECOND COURSE

spinach lasagna, bolognese, black truffle bechamel, parmesan 40

crescent farm duck breast, farro, red onion marmalade, arugula, fennel,
orange 42

risotto, shaved black truffle, prosecco, porcini cream 42

pan seared tuna, forbidden rice, bok choy, miso glaze, pickled fresno
peppers 44

braised short ribs, robiola mashed potato, baby root vegetables, jus 44

DESSERTS

panna cotta, saba, candied lemon 15

torta della nonna 15

armagnac bread pudding, golden raisins, mixed nuts, vanilla gelato 15

*limited a la carte menu also available