



Christmas Eve Menu

PRIX FIXE - \$85 PER GUEST

FIRST COURSE
(SERVED FAMILY STYLE)

FEAST OF THE SEVEN FISHES SALAD

Scallops, Shrimp, Mussels, Clams, Squid, Tombo, Salt Cod & Salmon Roe

FEAST OF THE SEVEN VEGETABLES SALAD

TBD

SECOND COURSE

(SERVED FAMILY STYLE)

DUNGENESS CRAB PUTTANESCA

Rigatoni, Tomato, Anchovy, Black Olive & Caper

THIRD COURSE

**THE MORE THE MERRIER...2-3 GUESTS-SELECT 1...
4-6 GUESTS-SELECT 2...7+ GUESTS- SELECT 3
WITH CHESTNUTS & MUSHROOMS ROASTING ON AN OPEN FIRE**

WHOLE LIBERTY DUCK A L'ORANGE

Local Citrus & Duck Jus

WAGYU NY STRIP STEAK

Grilled Onions & Rosemary

WOOD OVEN ROASTED PORK SHOULDER

Clams & Pickled Peppers

WHOLE ROASTED STRIPED BASS

Shaved Fennel & Salmoriglio

LEG OF LAMB

Chickpeas & Tzatziki

LEG OF BEAST

Risotto Milanese & Gremolata

FOURTH COURSE

(SERVED FAMILY STYLE)

YULE LOG

PEAR & APPLE TARTE TATIN

MANDARINS, WALNUTS & LIMONCELLO

*A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% may be added to parties of six or more
\$25 corkage-- 2 bottle maximum: limited release wine list available upon request*