



## *Christmas Eve Menu*

### **PRIX FIXE - \$85 PER GUEST FIRST COURSE (SERVED FAMILY STYLE)**

#### **BAKED OYSTERS**

*truffle creamed spinach & crispy sunchokes*

#### **ENDIVE SALAD**

*persimmon, pomegranate, celery root, raw cacao & sherry vinaigrette*

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### **SECOND COURSE**

#### **DUNGENESS CRAB FREGOLA**

*fennel, meyer lemon & Calabrian chilies*

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### **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  
&  
BRUSSELS SPROUTS AGRO DOLCE, CAPER, ALMONDS & RAISINS**

#### **WINE BARREL SMOKED LIBERTY DUCK**

*turnips, pickled cherries, tarragon & duck jus*

#### **SURF & TURF**

*pastrami spiced beef ribs, diver scallops, pickled onion & horseradish*

#### **ROASTED PORCHETTA**

*clams, pickled peppers, garlic, parsley & pork jus*

#### **MCFARLAND RAINBOW TROUT**

*braised fennel, meyer lemon & caper brown butter*

#### **WAGYU NY STRIP STEAK**

*grilled onions & rosemary*

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### **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% will be added to all parties*

*\$25 corkage--- 2 bottle maximum: limited release wine list available upon request*