



Christmas Eve Dinner

Amuse

Butternut squash velouté, black sesame cracker, toasted ginger, sesame oil

Salad

fennel, blood orange, Point Reyes blue cheese, wild arugula, candied pumpkin seeds

Main Course

Pan roasted squab, pomegranate reduction, roasted parsnip, carrot, beet, fingerling potato fondant

Dessert

Vol au vent with honey and yuzu roasted seckel pear, ricotta, candied almonds

\$85 per person

plus 18% gratuity and tax