



CHRISTMAS EVE 2023

CHEF'S AMUSE BOUCHE

FIRST COURSE

Ancient Grain Salad | toasted spelt, preserved cranberry, feta cheese, cider vinaigrette

Organic Chicory Salad | fennel, mountain rose apple, toasted almonds, charred lemon vinaigrette

Blackened Bigeye Tuna Crudo | miso fenugreek vinaigrette, charred avocado puree, cucumber, petite arugula

SECOND COURSE

Roasted Celeriac Soup | gold potato, black truffle, carmel valley olive oil

Butternut Squash Ravioli | pine nut gremolata, pork guanciale, parmesan-wild mushroom cream

Dungeness Crab Cake | braised salsify, leeks, carrot cardamon reduction

THIRD COURSE

Ora King Salmon | toasted barley, brussels sprouts, wild mushrooms
orange saffron emulsion

Organic Chicken Roulade | garnet yams, spiced apples, chard, brandy mustard reduction

Prime Beef Filet | black truffle potato gratin, tomato-onion jam, haricot verts, horseradish bordelaise

Early Bird Creamy Polenta | wild mushroom, butternut squash, winter greens
vegetable demi-glace

FINALE

Mille Feuille | passion fruit curd, coconut chantilly, honey macerated berries

Warm Sticky Toffee Pudding | pistachio tuile, toffee sauce, eggnog ice cream