



Christmas Eve Dinner, December 24th, 2024

“Feuille de Brick” Cowgirl Creamery Mt. Tam

Baked Triple Cream Soft-ripened Cheese, Sour Cherry Coulis, Candied Pecans, Arugula

Or

Purée of Winter Squash Soup

Black Truffle Flan and Sage-Lemon Brown Butter

Or

Winter Citrus & Roasted Beet Salad

Mixed Greens, Clementines, Herbed Chevre, Shaved Fennel, Pistachios, Pomegranate, Citrus Vinaigrette

additional course supplement

Pan Seared Hudson Valley Foie Gras* \$30

Sterling “Royal” White Sturgeon Caviar* \$85/30-gram or \$135/50-gram

Niman Ranch Smoked Honey Roasted Ham

Griddled Bacon-Jalapeno Cornbread, Braised Kale, Caramelized Onions, Roasted Apples

Bourbon-Apple Ham Glaze “Solera”

Or

Pan Roasted Scottish Salmon “Oscar”*

Parmesan Risotto Cake, Broccolini, Blistered Tomatoes, Roasted Shallots, Blue Crab, Hollandaise

Or

1855 Black Angus Beef Prime Rib Roast*

Creamy Potato Puree, Roasted Mushrooms, Green Beans, Horseradish Au Jus

Cardamom-Pear Crème Caramel

Orange Marmalade, Coconut Tuile

Or

“Bûche de Noël”

Genoise, Chocolate Mousse, Chocolate Buttercream, Toasted Meringue

Chocolate Bark, Eggnog Anglaise, Confit Fig

3 Course Fixed Price \$110

3 Wine Pairings, Additional \$60

Supplements Additional

