

CHRISTMAS DAY DINNER

Wednesday, December 25th, 2024 ~ 5:00pm to 10:00pm
\$89 per person / children menu available upon request

AMUSE-BOUCHE

Tuna Tartare Minaret avocado mousse, wasabi, smoked trout roe

1st COURSE

Lobster Bisque local lobster, taro root mash, dill, Armagnac, brown butter

Or

Watercress Salad orange segments, caramelized pecans, red radish, cilantro sprouts, green apples, avocado, goat cheese, toasted coriander vinaigrette

2nd COURSE

Pork Cheeks Raviolis fricasee jus, viandas gremolata, shishito, radish

Or

Togarashi Duck Confit “Pastel” “gandules” stew, pickled peppers, crispy quinoa

3rd COURSE

Cast Iron Seared Beef Tender Loin “ñame” gnocchi, two way onions, market vegetables, cardamom confit tomato

Or

Seared Black Cod fabas & chistorras risotto, mixed olive salsa, sunny side quail egg, saffron

Or

Grilled Eggplant baby vegetables, roasted fennel, charred carrot demi

SWEET FINALE

Camembert Tartlet

Dates & Pecan Sables

Maldon Salted Caramel

Candied Granny Smith Apples

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable local sales tax will be added to your check.

CAÑA