Christmas Eve Dinner

**Amuse**
Butternut squash velouté, black garlic oil, ginger, edamame foam
Matsutake shoyu glazed eggplant, pickled maitakes, crispy tofu, Korean daikon root

**Salad**
Roasted sweet potato, toasted quinoa, purple radish, crispy Brussels sprouts, sesame miso vinaigrette, sesame seeds

**Sushi**
Holiday maki roll-dungeness crab, osetra caviar, scallion, lemon aioli

**Main Course**
Pomegranate glazed devil’s ranch quail, parsnip puree, olive oil poached baby beets
Slow roasted steelhead trout, oyster crème fraiche, steelhead roe, crispy Jerusalem artichokes, leeks, fennel

**Dessert**
Sauternes poached pear, vanilla panna cotta, blackcurrant, pistachio crumble

**$95 per person**
plus 18% gratuity and tax