



Christmas Day Dinner

Five Course Prix Fixe

- Amuse:** Cauliflower veloute, chive oil, osetra caviar
- Salad:** roasted baby beets, marinated maitake mushrooms, ginger carrot vinaigrette, winter chicories, popcorn
- First:** Dungeness crab cake with yuzu sabayon, steelhead roe
- Main:** Choice of:
Pan roasted dover sole, uni butter, miso roasted leeks and cardoons

Roasted liberty farms duck breast, pomegranate vinegar, celeriac puree, braised red cabbage, duck fat marble potatoes
- Dessert:** Yule log, chocolate ganache, miso caramel, black sesame Mignardises

\$115
plus 18% gratuity and tax