



Christmas Eve

Monday, December 24, 2018

First Courses

OYSTERS ON THE HALF-SHELL

white mignonette, horseradish 4.00 each

GRILLED OCTOPUS

pomegranate glaze, curry lentil salad, cucumber 20.00

RANCHO GORDO CHRISTMAS LIMA BEAN SOUP

cilantro, crème fraîche, puffed rice, pancetta 17.00

BEEF CARPACCIO

ginger, scallions, yuzu-soy dressing 20.00

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"

potato rösti, organic chicken egg, pancetta vinaigrette 20.00

KOHLRABI & GREEN APPLE SALAD

hazelnut dukkah, sunflower sprouts, mint 17.00

CAESAR SALAD

parmesan croutons 14.00

Main Courses

MATSUTAKE MUSHROOM & SUNCHOKE RISOTTO

green apple, parmesan, parsley 28.00

PAN-SEARED DAY BOAT SCALLOPS

black radish purée, spigarello, raisins 36.00

PAN-SEARED RED SNAPPER

quince, delicata squash, escarole, almonds 36.00

BACON-WRAPPED PORK TENDERLOIN

apple, dandelion "persillade" salsify 36.00

LIBERTY FARMS DUCK BREAST

litle neck clams, duck sausage, bok choy, fermented black bean sauce 38.00

BRAISED BEEF CHEEKS

chanterelles, spinach spätzle, pearl onions 36.00

SPIT-ROASTED PRIME RIB

horseradish crème fraîche, potato purée 48.00

Dessert

CHOCOLATE SOUFFLÉ CAKE

pineapple-passionfruit fluid gel, mango sorbet, hazelnut praline, coconut double cream 13.00

APPLE PUFF PASTRY TART

apple cider reduction, candied pecans, cinnamon-sour cream ice cream 13.00

LEMON CHEESECAKE

anise-whipped ganache, candied pistachios, blood orange segments 13.00

*A 20% gratuity will be added to all parties.
In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.*

Chef-Partner Mark Dommen / Pastry Chef Mack Estrada

