



# CHRISTMAS EVE

December 24, 2019

## FIRST COURSE

### OYSTERS ON THE HALF-SHELL

half-dozen, white mignonette, horseradish 27.

### GRILLED OCTOPUS

smoked butter bean purée, radish, chimichurri, olives 22.

### CHESTNUT SOUP

apple, pancetta, celery root mousseline, puffed wild rice 18.

### BEEF CARPACCIO

ginger, scallions, yuzu-soy dressing 21.

### KOHLRABI & GREEN APPLE SALAD

hazelnut dukkah, sunflower sprouts, mint 17.

### LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"

rössti, organic chicken egg, pancetta vinaigrette 20.

### BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 14.

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## MAIN COURSE

### SUNCHOKE RAVIOLI

pickled sunchoke, hazelnuts, parmesan, chives 28.

### PAN-SEARED DAY BOAT SCALLOPS

kabocha squash purée, coconut milk, ginger, cilantro 38.

### PAN-SEARED RED SNAPPER

potato galette, house-fermented sauerkraut, cipollini onions 38.

### BACON-WRAPPED PORK TENDERLOIN

apples, dandelion "persillade", salsify 37.

### LIBERTY FARMS DUCK BREAST

smoked duck crepinette, pear, swiss chard, mustard jus 39.

### BRAISED LAMB SHANK

herbed freekeh, fennel sofrito, maitake mushrooms, thyme jus 37.

### SPIT-ROASTED PRIME RIB

horseradish crème fraîche, potato purée 48.

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## DESSERT

### 13. EACH

### CHOCOLATE SOUFFLÉ CAKE

pineapple-passion fruit fluid gel, mango sorbet, hazelnut praline, coconut double cream

### APPLE PUFF PASTRY TART

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

### LEMON CHEESECAKE

anise-whipped ganache, candied pistachios, blood orange segments

Menu items subject to change.

*In response to San Francisco-imposed employer mandates, a 5% surcharge will be added to all food and beverage purchases.*

Please note: we no longer accept  
Lark Creek Restaurant Group  
gift cards.

Chef-Partner Mark Dommen  
Pastry Chef Lyndsay Pullem