



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.



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.



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