



CHRISTMAS EVE

December 24, 2021



FIRST COURSE

CHESTNUT SOUP

apples, pancetta, puffed wild rice 18

GRILLED OCTOPUS

roasted fennel, charred lemon, olive vinaigrette 22

BEEF CARPACCIO

ginger, scallions, yuzu-soy dressing 21

KOHLRABI & GREEN APPLE SALAD

hazelnut dukkah, sunflower sprouts, mint 18

KAMPACHI CRUDO

citrus, avocado, jalapeños, shiso 24

BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 16



MAIN COURSE

ROOT VEGETABLE PAVE

black truffle vinaigrette, celery, arugula 28

PAN-SEARED DAY BOAT SCALLOPS

smoked onion purée, brussels sprouts, chanterelles 42

PAN-SEARED RED SNAPPER

braised baby vegetables, ginger, coconut milk 42

BACON-WRAPPED PORK TENDERLOIN

apples, dandelion "persillade", salsify 40

BRAISED LAMB SHANK

herbed farro, almonds, cilantro 41

SPIT-ROASTED PRIME RIB

horseradish crème fraîche, potato purée 58



DESSERT

VALRHONA CHOCOLATE YULE LOG

gianduja cream, citrus gastrique, cara cara orange sorbet 14

APPLE HAND PIE

apple cider-honey reduction, vanilla bean ice cream 12

BASQUE CHEESECAKE

pineapple-rum caramel, caramelia ice cream 13



Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% 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
Desserts Louis Calata