



# 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

[CLICK HERE TO RESERVE](#)



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  
Pastry Louis Calata