



CHRISTMAS EVE

December 24, 2022



FIRST COURSE

CHESTNUT SOUP

apples, pancetta, puffed wild rice 18

GRILLED OCTOPUS

suchnokes, romesco, frisée 24

BEEF CARPACCIO

pickled beech mushrooms, charred scallions, arugula, pecorino 22

KOHLRABI & GREEN APPLE SALAD

grapes, hazelnut dukkah, sunflower sprouts, mint 18

KAMPACHI CRUDO

citrus, avocado, yuzu kosho, shiso 24

BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 16



MAIN COURSE

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ

sauce forestiere, arugula 32

PAN-SEARED DAY BOAT SCALLOPS

smoked onion purée, brussels sprouts, chanterelles 45

PAN-SEARED RED SNAPPER

braised baby vegetables, ginger, coconut milk 44

BACON-WRAPPED PORK TENDERLOIN

apples, dandelion "persillade", salsify 42

BRAISED LAMB SHANK

herbed farro, almonds, cilantro 45

SPIT-ROASTED PRIME RIB

horseradish crème fraîche, potato purée 58



DESSERT

GINGERBREAD BEIGNETS

cinnamon sugar, eggnog ice cream 14

APPLE HAND PIE

apple cider-honey reduction, vanilla bean ice cream 12

VALRHONA CHOCOLATE CHEESECAKE

chocolate sauce, cherry sorbet 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