



CHRISTMAS EVE

December 24, 2023



FIRST COURSE

CHESTNUT SOUP

apples, pancetta, puffed wild rice 18

GRILLED OCTOPUS

chickpeas, persimmon-pomegranate relish, cilantro 27

BEEF TARTARE

pickled beech mushrooms, charred scallions, grilled baguette 24

KOHLRABI & GREEN APPLE SALAD

grapes, hazelnut dukkah, sunflower sprouts, mint 20

KAMPACHI CRUDO

citrus, avocado, yuzu kosho, shiso 26

BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 16

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MAIN COURSE

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ

parmesan purée, arugula oil, watercress 36

PAN-SEARED DAY BOAT SCALLOPS

roasted sunchoke purée, brussels sprouts, chanterelles 46

PAN-SEARED RED SNAPPER

baby root vegetables, ginger, lemongrass, coconut milk 45

BACON-WRAPPED PORK TENDERLOIN

apples, dandelion "persillade", salsify 43

BRAISED BEEF CHEEKS

herbed farro, swiss chard, hen-of-the-woods mushrooms 47

SPIT-ROASTED PRIME RIB

horseradish crème fraîche, potato purée 60

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DESSERT

GINGERBREAD BEIGNETS

cinnamon sugar, eggnog ice cream 14

APPLE HAND PIE

apple cider-honey reduction, vanilla bean ice cream 12

VALRHONA CHOCOLATE BREAD PUDDING

chocolate sauce, raspberry sorbet 13

[RESERVE A TABLE](#)



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