



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



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



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