



## CHRISTMAS EVE

### CHEF'S MENU —90 PER PERSON

#### FIRST COURSE

*individual bite snack size portions*

**crispy corn meal  
polenta + mussels escabeche**

*saffron, fennel marmalade, sorrel ash*

**endive wrapped escargot tart**

*bacon, mushrooms, chestnuts*

**crispy artichoke alla romana**

*garlic confit, crispy parsley, romesco*

#### SECOND COURSE

**winter kohlrabi + bosc pear salad**

*walnuts, celery leaf, blue jay blue cheese*

**maine lobster ravioli**

*tarragon, bouillabaisse, garlic labneh*

#### THIRD COURSE

**roasted rack of lamb**

*winter spinach, onion puree, glazed carrots*

**wood fired west coast halibut filet**

*cannellini beans, herb butter,*

*chanterelle mushrooms*

#### DESSERT COURSE

**caramelized pineapple +  
crispy bunuelos**

*rum caramel, vanilla ice cream*

