

# CHRISTMAS

ADULTS \$65 / CHILDREN \$35

FROM 5:30PM TO 8:30PM

CHOICE OF

SWEET ONION AND PARMESAN SOUP  
CRISPY CHEESE BITE

ENDIVE AND RADICCHIO SALAD  
WINTER CITRUS, HAZELNUTS AND BREADCRUMBS

CHESTNUT RAVIOLI  
WILD MUSHROOMS, BROWN BUTTER, SAGE

SEARED SCALLOPS  
SALSIFY AND SPICED CRANBERRIES

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CHOICE OF

FEAST OF THE SEVEN FISHES  
SAFFRON, TOMATO SHELLFISH BROTH

BEEF WELLINGTON  
TOASTED GARLIC AND BROWN BUTTER DOENJANG

ROASTED SONOMA DUCK BREAST  
APPLES, GINGER AND DATES

STUFFED DUMPLING SQUASH  
PUMPKIN RISOTTO, AMORETTI CRUMBLE AND PARMESAN

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SIDES SERVED FAMILY STYLE  
MASHED POTATOES, TOMATO BRAISED ROMANO BEANS AND MUSHROOMS,  
GLAZED ROOT VEGETABLES

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CHOICE OF

BUCHE DE NOEL, VAHLRONA CHOCOLATE

CHESTNUT CHEESECAKE, EGGNOG

CRANBERRY AND ROASTED PEAR PIE, VANILLA ICE CREAM

Chef Partner Josiah Citrin  
Executive Chef Richard Archuleta

## NEW YEAR'S EVE

3 COURSE MENU \$68

FIRST SEATING FROM 5:00PM TO 6:30PM

CHOICE OF

BIG EYE TUNA TARTARE  
CUCUMBER, AVOCADO AND CITRUS VINAIGRETTE

ARTICHOKE, BEET AND ENDIVE SALAD  
BARIGOULE VINAIGRETTE AND WINTER CITRUS

FOUR CHEESE RAVIOLI  
ROASTED ONION SAUCE AND BLACK TRUFFLES

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WHITE TRUFFLE RISOTTO - SUPPLEMENT \$90

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CHOICE OF

CRISPY BRANZINO  
SWEET SOY, TOASTED SESAME, WILD MUSHROOMS AND KIMCHI SALAD

ROASTED MAINE LOBSTER  
FERMENTED RED CHILI CURRY, COCONUT AND CELERICAC

COFFEE CRUSTED NEW YORK STEAK  
SALSIFY, BLOOMSDALE SPINACH AND BORDELAISE

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CHOCOLATE, PASSION FRUIT, PEAR AND CHAMPAGNE

Chef Partner Josiah Citrin  
Executive Chef Richard Archuleta

NEW YEAR'S EVE

5 COURSE MENU \$135

SECOND SEATING FROM 8:30PM TO 9:30PM

SECOND FLOOR — THE MELODIC SOUNDS OF EXPERIMENTAL HARPISIT, RISA

FIRST FLOOR — AN ALL-NIGHT DJ SET FROM GRAMMY-NOMINATED PRODUCERS, DJDS AND FRIENDS

BEGGARS PURSE

KALUGA CAVIAR, CODDLED HEN EGG, LEMON AND CHIVES

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CHOICE OF

BIG EYE TUNA TARTARE

CUCUMBER, AVOCADO AND CITRUS VINAIGRETTE

ARTICHOKE, BEET AND ENDIVE SALAD

BARIGOULE VINAIGRETTE AND WINTER CITRUS

\*

CHOICE OF

FOUR CHEESE RAVIOLI

ROASTED ONION SAUCE AND BLACK TRUFFLES

ROASTED MAINE LOBSTER

FERMENTED RED CHILLY CURRY, COCONUT AND CELERIAC

\*

CHOICE OF

QUINOA CRUSTED SEARED MAINE SCALLOPS

CAULIFLOWER, CARROT AND ORANGE

BUTTERNUT SQUASH RISOTTO

SHAVED WHITE TRUFFLES - SUPPLEMENT \$60

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CHOICE OF

CRISPY BRANZINO

SWEET SOY, TOASTED SESAME, WILD MUSHROOMS AND KIMCHI SALAD

COFFEE CRUSTED NEW YORK STEAK

SALSIFY, BLOOMSDALE SPINACH AND BORDELAISE

\*

CHOCOLATE, PASSION FRUIT, PEAR AND CHAMPAGNE

Chef Partner Josiah Citrin  
Executive Chef Richard Archuleta