

# Christmas Eve Dinner

## To Start

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SWEET POTATO SOUP

*pistachio, mint, orange, olive oil*

ORGANIC MIXED BABY GREENS

*grilled pears, peppered almonds, point Reyes bay blue cheese, honey vinaigrette*

ROASTED BRUSSELS SPROUTS WITH APPLEWOOD SMOKED BACON

*fresh herbs, maple cider gastrique*

TSAR NICOULAI SMOKED SALMON

## Entrées

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RICOTTA GNOCCHI WITH PORTOBELLO MUSHROOMS

*broccoli di cicco, cipollini onion, sun dried tomato relish*

49

ATLANTIC SALMON CONFIT WITH HORSERADISH

*mixed baby chards, sea salt smashed red potatoes*

58

CHILI, CRANBERRY AND WALNUT STUFFED PORK LOIN

*bloomsdale spinach, shaved fennel, french fingerling potatoes, bourbon demi*

56

SAUTEED HAWAIIAN SWORDFISH WITH A PINK PEPPERCORN ~ MANDARIN GLAZE

*garlic, smoked bacon, scallion forbidden rice*

62

GARLIC AND ROSEMARY RIB EYE STEAK

*organic spigarello, roasted garlic parsnip puree, cognac demi*

65

## Desserts

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BRANDY EGG NOG TIRAMISU

*gingersnap cookie, chocolate flakes*

CHOCOLATE SOUFFLÉ CAKE

*chantilly, candied cranberry, pistachio  
crème anglaise*

MANDARIN ~ PROSECCO SORBET

*chocolate walnut fudge cookie*

## Children

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CAVATAPPI WITH PARMESAN CREAM

CHEESEBURGER WITH FRESH CUT FRIES

PANKO FRIED CHICKEN BREAST WITH FRESH CUT FRIES

15