

grill

Christmas Dinner



FIRST COURSE

Hearts of Little Gem Lettuce
Duck Prosciutto, Scallion, Charred Cilantro Vinaigrette

SECOND COURSE

Lobster Bisque
Olio Nuovo Crostini, Cowgirl Creamery Mt. Tam

THIRD COURSE

Pan Roasted Alaskan Halibut
*Butternut Squash Purée, Cipollini Onion, Grilled Broccoli Rabe,
Preserved Bergamot Citrus*

FOURTH COURSE

45 Day House-Aged Prime New York
Celery Root Purée, Split Bean Salad, Perigord Black Truffle Jus

DESSERT

Milk Chocolate Yule Log
Mushroom Shaped Meringue, Cocoa Nib Soil

\$135

Additional wine pairings

\$55

Children under the age of 12

\$65



* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."