

Christmas Eve 3-Course Prix Fixe

Wednesday, December 24th

\$115 per person + tax & gratuity

Seatings from 4:00 – 8:00pm

FIRST COURSE

choose one

Endive & Citrus Salad

candied walnuts, chives, citrus vinaigrette (*gf*)

Shrimp Tempura

togarashi, yuzu ponzu, miso aioli (*gf*)

Winter Squash Bisque

frizzled leeks, pumpkin seed oil (*gf*)

Chestnut Flour Tagliatelle

braised radicchio, brown butter, oregon hazelnuts, pecorino pepato (*v*)

Tuna Tartare

roasted sweet potatoes, pickled radish, ponzu, sesame rice crackers

SECOND COURSE

choose one

Duck Confit

heirloom white beans, garlic sausage, charred cabbage, herbed breadcrumbs (*gf*)

Roasted Vegetable Tagine

artichoke hearts, chickpeas, green olives, sweet potatoes, peas, apricot, almonds, feta, aji verde sauce, buckwheat flatbread (*v/gf*)

Red Wine Braised Short Rib

mashed potatoes, braised spinach, pan jus (*gf*)

Grilled Mahi Mahi

winter squash calabacitas, pepperade, salsa verde (*gf*)

THIRD COURSE

choose one

Meyer Lemon Panna Cotta

nigella seed tuille, pomegranate seeds (*gf*)

Dark Chocolate Tort

chestnut flour & almond crust, whipped crème fraiche (*gf*)

Selection of Two Cheeses

housemade fruit preserves, dried fruit & seed crackers (*gf*)