



Christmas Eve

BREAKFAST

As Usual
7:00am – 10:30am

LUNCH

As usual
11:00am – 3:00pm

DINNER
5:30p – 11p

3 course, \$75

Starters

Local Lettuces & Wild Arugula | Wilcox Apples | Pedro Ximenez Sherry Vinegar
Skate 'a la plancha' | Radish | Mango | Spicy Calabrian Chile
Carne Cruda* | Steak Tartare | Yuzu juice | Aji Amarillo
Gioia Burricota | Piquillo Peppers | Taggiasche Olives

Entrees

Paccieri 'Faella' | Lobster | Controne Bean 'Crema'
Burrida di Pesce | Guaymas Prawns | Monkfish | Cod | King Crab
Hanger Steak | Crispy Gnocchi | Shishito Peppers | Dario Cecchini Jam
Pork 'Ossobuco' | Butternut Squash | Pimenton de la Vera | BLiS Maple Syrup

Dessert by Julia Baker
TBD

4 course, \$85

Amuse

Castelluccio Lentil Soup | Jonah Crab

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