



CHRISTMAS EVE 2021 4 - COURSE PRIX-FIXE HOLIDAY DINNER

\$75 per guest for dinner. Please select one item per course.

Beverage Pairing for 4 Course: \$52 per Guest.

First

Tatsoi - Baby Mustard Green Salad

commice pears, bagna cauda cream, satsuma orange, rosemary croutons

Crémant d'Alsace Brut Rose, Hubert Meyer

Burrata di Andria

persimmon & apple butter, red wine poached commice pear, toasted almonds, herbs

Chardonnay, Domaine de la Denante

Buttermilk Fried Chicken

brined and sous vide thigh meat, fennel remoulade, fermented peppers, pickled cucumbers

Young Master, Green Peppercorn Hong Kong Lager

Second

Uni Custard

puffed grains, sesame, hemp seed togarashi daikon sprouts

Sparkling Nigori Junmai Daiginjo, Kido Shuzou

Smoked Liberty Duck Breast

horseradish cream, cured Meyer lemons

Pinot Noir, Phillips Hill

Smoked & Roasted Romanesco

creamed faro, saffron, pomegranate seeds

Castelão, Tiago Teles COZ

Main

Kris's Creste de Gallo

sunchoke crema, artichokes, herbs, black truffle

Scarbolo, Iramato, Pinot Grigio

Slow Braised Lamb Belly

merguez stuffed Savoy cabbage, apple mustard jus, hedgehog mushrooms

Grenache - Syrah Blend, Juliette Averill

Roasted Shio Koji Black Cod

herbed masa dumplings, whipped celery root

Higashi no Roku, Arabashiri Nama

Dessert

Chestnut Financier

orange-caramel chantilly, huckleberries

Spiced Honey Mulled Wine

Yuzu Posset

almond streusel, mint, berries

Broadbent White Port

Warm Chocolate Cake

Winesap apples, vanilla creme Anglaise, sablé cookie

Lacuesta Vermut Rojo

Local Cheese Plate

shokupan toast, house compote, nuts, honey

Broadbent Madeira Malmsey 10 Year

This is a special event menu, and we do not have vegan or dairy free option at this time. Our apologies.

SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added to your check. Our team enjoys higher wages, fully covered medical and other benefits.