



## christmas 2018

### starters

*choice of one:*

#### **cauliflower-horseradish soup**

confit dates, gouda emulsion, roasted hazelnuts

#### **hermosa salad**

organic apples, local goat cheese, dry fruit, candied pecans & pomegranate vinaigrette

#### **pickled beets**

poached pears, honey-goat cheese dressing, arugula, pistachios

#### **ricotta gnudi**

blue crab, chorizo, saffron-preserved lemon butter

#### **crisp pork belly**

rutabaga puree, spiced apple chutney

### entrées

*choice of one:*

#### **smoked prime rib**

cheddar cheese popover, crème fraiche mashed potatoes, roasted baby vegetable, au jus

#### **roasted petaluma chicken**

parmesan stuffed red potatoes, roasted carrots, cipollini onions, chicken jus

#### **grilled tomohawk pork chop**

roasted winter squash, wilted greens, apple-date mostarda

#### **roasted sea bass**

fingerling potatoes, tomatoes, olives, fennel, charred lemon

#### **butternut squash risotto**

maine lobster, oyster mushrooms, lemon

### desserts

*choice of one*

#### **date-rum cake**

vanilla ice cream, salted caramel

#### **pavlova**

hazelnut cream, candied hazelnut, Zac's chocolate

#### **cinnamon churros**

Mexican chocolate crema, horchata ice cream

*\$75 per person / tax & gratuity not included*

# L O N's

\*some items may contain undercooked proteins, this may increase the chance of food borne illness  
as a courtesy to all guests use of a cellular phone is prohibited in all dining areas