



## christmas 2019

### starters

*choice of one:*

#### **porcini mushroom soup**

foie gras butter, noble crouton, late harvest vinegar

#### **hermosa salad**

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

#### **roasted vegetable salad**

Brussels sprouts, cauliflower, stracciatella cheese, pistachio, golden raisin, mesquite vinaigrette

#### **lobster ravioli**

melted leeks, celery root puree, tarragon butter

#### **chorizo stuffed quail**

sweet potato puree, citrus salad, quail jus

### entrées

*choice of one:*

#### **smoked prime rib**

cheddar cheese gougere, crème fraiche mashed potatoes, roasted baby vegetable, au jus, horseradish hollandaise

#### **roasted Petaluma chicken**

sweet potato hush puppy, dill crème fraiche, hericot vert

#### **duroc pork duo**

roasted loin, crisp belly, roasted acorn squash, wilted greens, pickled quince

#### **roasted sea bass & florida shrimp**

fingerling potatoes, mushroom, green beans, red wine reduction

#### **smoked house bacon & Dungeness crab risotto**

preserved lemon, baby herbs

### desserts

*choice of one:*

#### **black forest chocolate macaron**

vanilla cream, cherry compote, shaved chocolate

#### **gingerbread panna cotta**

cranberry jelee, ginger foam, gingerbread crumble, crystalized cranberry

#### **upside down apple-rum cake**

candied pecan, salted caramel, brown butter ice cream

*\$79 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

*at the hermosa*