



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, haricots verts

duroc pork duo

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

roasted sea bass & florida shrimp

fingerling potatoes, mushrooms, 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 jellee, 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