



Christmas 2020

starters

choice of one:

KABOCHA SQUASH SOUP

apples, brown sugar walnuts, pancetta

HERMOSA SALAD

compressed pears, hazelnut brittle, pomegranate vinaigrette

SUGAR PLUM CHESTNUT SALAD

watercress, goat cheese, plum vinaigrette, sugar shortbread

LOBSTER AGNOLOTTI

smoked cream, corn, truffle, Grana Padano cheese

MAPLE LEAF DUCK

lemon ricotta gnudi, blood orange, fennel, frisée

entrées

choice of one:

PRIME RIB

horseradish mash, asparagus, local mushrooms, cracked pepper jus

HERITAGE CHICKEN

gnocchi, roasted hazelnuts, seared grapes, brown butter

TOMAHAWK PORK CHOP

kabocha squash, chestnut puree, quince jam, apples

CHILEAN SEABASS

sunchoke crema, red currants, crispy sunchoke, arugula, prosciutto

DAY BOAT SCALLOP RISOTTO

Meyer lemon, asparagus, Grana Padano cheese, shaved black truffles

desserts

choice of one

CURRENT RASPBERRY TART

Mascarpone lemon cream, sugar snow, chervil

HAZELNUT CHOCOLATE TORTE

sugar plum, Nutella Chantilly, shaved peppermint

EGGNOG CRÈME BRÛLÉE

cranberry bark, meringue, allspice crema

\$89 per person / tax & gratuity not included

*some items may contain undercooked proteins, this may increase the chance of food borne illness