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Eat, Drink And Be Merry With These San Francisco Holiday And NYE Offerings



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Dining



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Few places are as special as San Francisco during the holidays so be sure to take advantage of as many deliciously festive offerings as you can! From boozy hot cocoa and spiced cocktails to Christmas dinners and New Year's Eve soirees, here's your go-to guide for all things merry and bright in San Francisco.

The Vault

Celebrate Christmas Eve at [The Vault](#), the city's newly opened upscale restaurant situated right in the heart of the Financial District. Executive Chef Robin Song will be presenting an elegant menu of holiday classics that include The Vault's famous Parker House rolls, a seasonal roasted chestnut soup with Dungeness crab and lardo, white truffle pasta, and a standing rib roast served along with all-you-can-eat sides that include creamed nettles, pommes Anna, glazed carrots and Yorkshire pudding. And for dessert? Pastry Chef Tara Lewis is creating a festive *Buche de Noel*. The Vault's Christmas Eve dinner is served from 5-9 p.m. for \$75 per person.



Tratto's hot cocoa
TRATTO

Tratto Restaurant & Bar

Conveniently located nearby the ever-so-Christmassy Union Square Ice Rink is **Tratto**, a chic bar-driven restaurant that serves rustic Italian fare. Inspired by the Italian happy hour tradition of "aperitivo," this charming restaurant is offering the best kind of of après-skate treat: free boozy hot chocolate. Guests who show their ticket now through Jan. 20 after 11:30 a.m. on weekends and after 3 p.m. Monday through Friday get free hot chocolate cocktails.

Choose between the Cioccolata Calda, made with Ghirardelli chocolate; and the popular con Amaro option, which includes Montenegro and house-made Orangetello liqueurs served in an Irish coffee glass and garnished with a torched house-made marshmallow. Adding to the fun, guests who share a photo with their hot chocolate on social media have a chance to win a one-night staycation at The Marker and dinner for two at Tratto. Tag @TrattoSF and use the #makeittoasty hashtag.

If hot cocoa isn't your thing, try out the Toddy Italiano, a holiday twist on the hot toddy with Averna, Brovo No. 1 and chai tea syrup served in a tea cup and garnished with a lemon wheel.