CHRISTMAS DAY DINNER



APPETIZERS

CAULIFLOWER VELOUTÉ — 25
black truffle cauliflower condiment, roasted hazelnuts (D.N)

ENTRÉES

SLOW-ROASTED HERITAGE CHICKEN — 44
lentils “du puy”, braised cabbage, smoked bacon emulsion (P.A.AM)

KING SALMON — 44
roasted baby turnips, sorrel, vadouvan emulsion (D.AM)

SRF RIB EYE — 62
bone marrow butter, beef fat potatoes, heirloom carrots (A)

PORTOBELLO MUSHROOM TAGLIATELLE — 32
smoked Shimeji, crispy cauliflower, pecorino cheese (D)

DESSERT

BÛCHE DE NOËL — 22
chocolate sponge, sour cherry, kirsch mousse, cocoa crumb (D.G.AM)

MONT BLANC — 18
candied chestnut ice cream, brown butter sable, passion fruit (D.G)

POACHED PEAR — 20
sabayon, toasted hazelnut (D.N)



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(D) dairy - (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (AM) allium - (P) pork