
CHRISTMAS DAY LUNCH

APPETIZERS

KING CRAB AVOCADO TOAST	34
furikakae, local radishes, micro wasabi (G.S.AM)	
DUCK CONFIT “HASH”	34
soft poached eggs, Yukon gold potatoes, black pepper hollandaise (D)	
PAIN PERDU	28
matcha cream, bitter chocolate (D.G)	
WAGYU BEEF TARTARE	38
compressed apples, mustard, Parmigiano Reggiano (D)	
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