

CHRISTMAS DINNER

December 25, 2014

4:00pm – 9:00pm



FIRST

ROASTED BUTTERNUT SQUASH SOUP

Parmigiano Reggiano fricco,
saffron, scallion oil

SECOND

BABY MUSTARD GREENS

caramelized baby turnips, pomegranate,
whole grain mustard dill vinaigrette,
Point Reyes Original blue cheese

MAIN

please select

WILD STRIPED BASS

red onion soubise, kabocha squash tempura,
baby red chard

SAUERBRATEN

braised red cabbage, gingersnaps, brussel sprouts

vegetarian upon request

SWEET

YULE LOG

hot chocolate, egg nog shots

Adam Mali, Executive Chef

four course fixed menu USD 85 per person
sommelier selected wine pairings USD 45 per person
reservations +1 (415) 986 2020 or visit www.opentable.com