

# CHRISTMAS EVE DINNER

December 24, 2014

4:00pm – 9:00pm



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## AMUSE

### FIRST

*please select*

#### FENNEL, BLOOD ORANGE, PEPATO CHEESE

blood orange vinaigrette, smoked paprika toasted hazelnuts

#### BEET CURED WILD KING SALMON

pommes dauphine, gribiche, salmon caviar

## MAIN

*please select*

#### ROAST KAMPFE RANCH FILET OF BEEF

caramelized cipollini onion, green cauliflower, spinach purée,  
mulled red wine reduction

#### GRILLED CALIFORNIA SWORDFISH

leek caper butter, warm lentils du puy, savoy cabbage

*vegetarian available upon request*

## SWEET

*please select*

#### POMEGRANATE SAVARIN

pomegranate rum syrup, pistachio pastry cream

#### PERSIMMON PUDDING

brandy caramel, creme anglaise

Adam Mali, Executive Chef

three course fixed menu USD 75 per person  
sommelier selected wine pairings USD 35 per person  
reservations +1 (415) 986 2020 or visit [www.opentable.com](http://www.opentable.com)