



# Christmas Tasting Menu

## **GRILLED WILD CAUGHT SPANISH OCTOPUS**

Chorizo-Patatas Bravas, Marcona Almond & Cilantro Pesto,  
Charred Meyer Lemon Aioli

*or*

## **ROASTED BEETS & ARUGULA SALAD**

Ricotta Cheese Spread, Pistachio Vinaigrette

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## **FOUR HOUR BRAISED SNAKE RIVER FARMS VEAL OSSOBUCCO**

Foie Gras and Bone-Marrow Custard, Pancetta & White Bean  
Cassoulet, Braised Escarole, Winter Citrus-Pumpkin Seed Gremolata

*or*

## **PAN SEARED CHILEAN SEA BASS**

Winter Squash Risotto, Apple-Cider Beurre Blanc

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## **ORGANIC RUM SPIKED EGGNOG CREME BRULÉE**

*or*

## **FLUFFY CHEESE CAKE**

Candy Cane Brittle, Toffee Sauce

**\$68**