



CHRISTMAS DAY MENU

3PM – 9PM

ANTIPASTI

(choose one)

- SB stone crab cakes** | pimenton aioli
- Charcoal avocado** | ponzu, persimmon, pomegranate, radicchio
- Channel Islands black cod** | saffron cipollini, celery root
- Salmon 'pastrami'** | labneh, horseradish, mustard, cucumber, chioggia beets
- Beef carpaccio** | fresh horseradish, fried capers, pickled shallots, tonnato
- Pesce crudo** | '5 piece sashimi' of Bigeye tuna, blood orange, mustard seed

GRANO

(choose one)

- Guinzaglio** | 7 hour veal bolognese, pecorino
- Shellfish roe tagliolini** | SB stone crab & SB sea urchin butter
- Raviolo** | ricotta, runny egg yolk, brown butter, sage, Parmigiano
- Bucatini** | pancetta, chile, crushed tomato, pecorino

CONVIVO

(choose one)

- Porchetta** | white bean uccelletto
- Hearth roasted NY strip steak** | roasted bone marrow & potato gratin
- SoCal swordfish** | roasted fennel, olive, cara cara orange
- Spit roasted chicken** | harissa, charmoula, olive, almonds, cauliflower
- Forever roasted short ribs** | celery root, carrot agrodolce, mushroom, horseradish
- Charcoal lamb chops** | sunchoke passato, farro, brussels

Seared foie gras | 18 dollar supplement

Chef will prepare a vegetarian entrée upon request

DOLCE

(choose one)

- Panna cotta** | kaffir lime, persimmon, shortbread crumble
- Chocolate caramel bar** | salted caramel gelato
- Lemon tart** | meringue & huckleberry
- Affogato** | vanilla gelato with candied hazelnuts & espresso

3 course 75 dollars per person

4 course 90 dollars per person