

Christmas Feast

ANTIPASTI

(choose one)

- Insalata Mercato | SB market & Parmigiano salad GF|V
- Zuppa | puree of kabocha squash soup with hazelnuts & pomegranates VG|GF|N
- Persimmon | burrata, butternut squash, cauliflower, nasturtium, apple V|GF
- Charcoal Avocado | ponzu, pomegranate, winter citrus, radicchio VG|GF
- Lamb Meatballs | chickpea, pomegranate, tapenade
- Beef Carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF
- Chicken Liver | crostone, celery, pickled red Fresno, strawberries, hazelnuts
- Charcoal Prawns | winter citrus, fregola, blistered peppers
- Pesce Crudo | raw ahi tuna, avocado, sesame cracker, mustard seed
- SB stone Crab Cakes | pimenton aioli, radish salad - \$10 supplement -

GRANO

(choose one)

- Guinzaglio | 7 hour veal bolognese, Parmigiano
- Bucatini | pancetta, chile, crushed tomato, pecorino
- Seaweed Mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V
- Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo - \$10 supplement -
- Raviolo | ricotta with egg yolk, brown butter, Parmigiano V - \$10 supplement -

CONVIVO

(choose one)

- Porchetta | spit roasted pork, shishitos, mustard seed, white bean uccelletto GF
- Spit roasted Chicken | harissa, charmoula, olive, almonds, cauliflower GF
- Roasted NY Strip Steak | mushrooms, red wine sauce, chimichurri & potato gratin GF
- Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF
- Channel Islands Halibut | winter citrus, tapenade, fennel, dino kale GF
- Miso honey Short Ribs | horseradish gremolata, potato puree & roasted carrot GF

DOLCE

(choose one)

- Flourless chocolate & almond Budino | vanilla gelato & cardamom anglaise V|GF|N
- Lemon Tart | meringue & huckleberry
- Panna cotta | lemon verbena, strawberry, shortbread crumble
- Chocolate caramel Bar | salted caramel gelato V|GF|N
- Crème fraiche & pistachio cheesecake | fresh berries V|GF|N
- Affogato | vanilla gelato with candied hazelnuts & espresso V|N

3 course 125 dollars per person
4 course 150 dollars per person

Our focaccia is available on request

VG- VEGAN | V- VEGETARIAN | N- CONTAINS NUTS | GF- GLUTEN FREE

In order to conserve our natural resources, water will be served and refilled upon request

Please inform your server of any food allergies
Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness