
CHRISTMAS EVE SPECIALS

APPETIZERS

SMOKED BLUE FIN TUNA TARTARE

hybrid n25 caviar, persian cucumber, crème fraîche.

36

CHARRED BITTER GREENS

boquerones, capers, aged pecorino romano.

25

BUTTERNUT SQUASH VELOUTÉ

swarnadwipa, tomato mint condiment, ravioli.

26

ENTREES

ROASTED JON DORY

sunchoke puree, wilted chard, brown butter powder.

48

BRITTANY DOVER SOLE “VERONIQUE”

champagne velouté, mousseline potatoes, compressed grapes.

55

ALL-NATURAL WHOLE DUCK (FOR TWO)

creamed celery root, truffled potato terrine, spiced red wine reduction.

86

SRF TENDERLOIN

braised kombu butter, potato & green onion cake, smoked soy sauce.

56

CARROT & FARRO RISOTTO (VG)

heirloom carrots, cardamom, cashew brittle.

37

DESSERT

BUCHE DE NOEL

chocolate sponge, sour cherry, kirsch mousse, cocoa crumb.

20

BASQUE CHEESECAKE

rum raisin, tableside flambe.

18

WARM SPICE BREAD PUDDING

cinnamon apples, bourbon caramel sauce.

20

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

CHRISTMAS DAY LUNCH SPECIALS

KING CRAB AVOCADO TOAST

furikakae. local radishes. micro wasabi.

DUCK CONFIT "HASH"

soft poached eggs. yukon gold potatoes. black pepper hollandaise.

PAIN PERDU

yuzu cream. spiced apple. vanilla compote.

WAGYU BEEF CARPACCIO

compressed pears. Japanese mustard. garlic tuile.

CAULIFLOWER VELOUTE

black truffle cauliflower condiment. roasted hazelnuts.

ENTREES

SLOW-ROASTED HERITAGE CHICKEN

lentils "du puy". braised cabbage. smoked bacon emulsion.

GRILLED KING SALMON

curried parsnips. romanesco. lemongrass coconut milk broth.

SRF RIB EYE

bone marrow butter. beef fat potatoes. heirloom carrots.

SWEET ONION TORTELLINI'S

bittersweet black garlic. charred treviso. almond gremolata.

DESSERT

BUCHE DE NOEL

chocolate sponge. sour cherry. kirsch mousse. cocoa crumb.

BASQUE CHEESECAKE

rum raisin. tableside flambe.

WARM SPICE BREAD PUDDING

cinnamon apples. bourbon caramel sauce.



34

34

28

38

25

43

44

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CHRISTMAS DAY DINNER SPECIALS

APPETIZERS

WAGYU BEEF CARPACCIO

compressed pears. Japanese mustard. garlic tuile.

CAULIFLOWER VELOUTE

black truffle cauliflower condiment. roasted hazelnuts.

ENTREES

SLOW-ROASTED HERITAGE CHICKEN

lentils "du puy". braised cabbage. smoked bacon emulsion.

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curried parsnips. romanesco. lemongrass coconut milk broth.

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bone marrow butter. beef fat potatoes. heirloom carrots.

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DESSERT

BUCHE DE NOEL

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