

CHRISTMAS DAY SPECIALS

egg nog	15
<i>Evan Williams Bottled in Bond, nutmeg</i>	
seared foie gras	19
<i>brioche, cranberry + celery relish</i>	
<i>'19 Domaine de Bellivière 'Les Rosiers', Jasnières</i>	24
broiled bay scallops	24
<i>lobster + tarragon sauce</i>	
<i>'20 Au Bon Climat Chardonnay, Santa Barbara County, CA</i>	16
roasted leg of lamb	32
<i>gigante beans, Tuscan kale, juniper, spiced wine jus</i>	
<i>'15 Olga Raffault 'Les Picasses', Chinon</i>	25
sautéed duck breast	36
<i>toasted farro, delicata squash, pomegranate + saffron glaze</i>	
<i>'19 Averaen 'Flood Line' Pinot Noir, Eola-Amity Hills, OR</i>	20
poached pear	10
<i>lavender caramel</i>	
<i>'18 Domaine Belargus 'Les Quarts', Quarts-de-Charme</i>	27
dark chocolate + cherry bread pudding	10
<i>vanilla ice cream</i>	
<i>NV Bodegas César Florido Moscatel Especial, Jerez</i>	10



*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.