

HOLIDAY DINNER BLACKBOARD

DECEMBER 24 AND 25, 2015



DUCK CONFIT SALAD / BRUSSELS SPROUTS / POMEGRANATE / ORANGE / PINENUTS / SOY VINAIGRETTE / 18

HAMACHI CEVICHE / YUZU / CHIVES / TOGARASHI / SESAME OIL / 18

CAB PRIME **16 OZ NY STEAK** / MUSHROOM ESCABECHE / CHIMICHURRI / 55

PAN ROASTED **LOCAL BLACK GROUPER** / BRAISED WHITE BEANS / CHORIZO / 45

CHARRED **BABY CARROTS** / GOAT CHEESE / HAZELNUT CRUMBLE / 13

CELERY ROOT & PARSNIP PUREE / TRUFFLE SHAVINGS / 14

VALROHNA **CHOCOLATE ECLAIR** / RASPBERRY / WHITE CHOCOLATE SAUCE / VANILLA ICE CREAM / 12

GUAVA **BREAD PUDDING** / TOASTED PECANS / CREAM CHEESE ICE CREAM / 12

PRIX FIXE BLACKBOARD MENU

THREE COURSES \$80

SELECT ONE APPETIZER, MAIN COURSE, SIDE DISH, AND DESSERT FROM ABOVE CHOICES.

NO SUBSTITUTIONS PLEASE. SUPPLEMENTAL CHARGES MAY APPLY.