

# Christmas Eve

**CHRISTMAS EVE CALAMARI 16**  
crisp calamari, meyer lemon, lotus root  
red & green sauces

**DUNGENESS CRAB CAKE 22**  
fennel and orange salad, yuzu avocado

**APPLE & ENDIVE SALAD 14**  
endive, hearts of palm, toasted walnuts, diced  
apple, golden beets, crispy apple chips  
and pomegranate vinaigrette

**CAESAR SALAD 14**  
with charred meyer lemon, focaccia crouton



**CHRISTMAS PRIME RIB 48**  
angus beef rib roast, yorkshire pudding, mashed  
potatoes, brussel sprouts and harissa glazed  
carrots, creamy horseradish and jus

**BOUILLABAISSE 38**  
mussels, clams, black cod, shrimp, dungeness  
crab in a shellfish and saffron broth, rouille

**PAN ROASTED DUCK BREAST 36**  
sweet potato and confit brussel sprout hash  
pomegranate demi glace

**DUTCH HARBOR KING CRAB GNOCCHI 48**  
parmesan gnocchi, fava beans, beurre monte  
bottarga, micro herbs

**\*ADD KING CRAB LEG 75**  
LIMITED QUANTITY



Chef Michael  
Mikelski

# CHRISTMAS EVE DINNER

## CHRISTMAS EVE CALAMARI 16

*crisp calamari, sardines, meyer lemon, poblano pepper  
red & green sauces*

## DUCK EGG ROLLS 18

*spiced duck confit, roasted chestnut &  
persimmon chutney*

## BEEF & CITRUS SALAD 15

*roasted beets, cara cara orange, pomegranate, fennel  
goat cheese, blood orange vinaigrette*



## CHRISTMAS PRIME RIB 46

*angus beef rib roast, yorkshire pudding, carnival  
squash and potato au gratin, brussel sprouts  
creamy horseradish and jus*

## GRILLED BRANZINO 32

*christmas fried rice with pomegranate, ginger  
brussel sprouts, dungeness crab, guanciale  
chestnut macha salsa*

## PAN ROASTED DUCK BREAST 36

*cauliflower & potato puree with  
smoked bacon, roasted turnips and carrots  
pomegranate demi glace*