



CHRISTMAS EVE MENU

PRE FIXE

APPETIZERS

Lamb Shank Croquetas
preserved lemon, honeynut squash

Beet Salad
watercress, cabrales, winter citrus, walnut vinaigrette

Charred Octopus
romesco verde, escabeche, marble potato

MAIN COURSE

Ribeye
potato espuma, winter truffle, dandelion greens

Jamon Wrapped Monkfish
smoked eel consommé, tokyo turnip, caviar

Dry Aged Liberty Duck Breast
pardina lentils, duck confit, sunchoke persimmon

Black Trumpet Bomba Rice
salsify, celeriac, truffle alioli, chicory

DESSERT

Queso
membrillo glazed chestnut, spiced nut bread

Burnt Basque Cheesecake

Bread Pudding
dulce de leche, marcona almond, currant

\$95.00 PER PERSON