



CHRISTMAS EVE

December 24, 2024



FIRST COURSE

CHESTNUT SOUP

apples, pancetta, puffed wild rice 20

GRILLED OCTOPUS

crushed sunchokes, kalamata olives, warm herb vinaigrette 25

AMERICAN WAGYU BEEF CARPACCIO

yuzu, soy, roasted garlic, fines herbes 30

KOHLRABI & GREEN APPLE SALAD

grapes, hazelnut dukkah, dill, mint 19

KAMPACHI CRUDO

citrus, avocado, pistachio, shiso 26

BRADLEY'S CAESAR SALAD

whole leaf romaine, parmesan croutons 18

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MAIN COURSE

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ

parmesan emulsion, arugula oil, watercress 36

PAN-SEARED DAY BOAT SCALLOPS

cauliflower purée, brussels sprouts, chanterelles, caper-raisin vinaigrette 48

BACON-WRAPPED PORK TENDERLOIN

apples, dandelion "persillade", salsify 43

PAN-SEARED RED SNAPPER

Du puy lentils, ginger sofrito, carrot-basil reduction 45

BRAISED BEEF CHEEKS

Parisian gnocchi, baby carrots, maitake mushrooms, natural jus 47

SPIT-ROASTED PRIME RIB

horseradish crème fraiche, potato purée, creamed spinach 60

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DESSERT

CINNAMON-SUGAR DOUGHNUTS

eggnog ice cream 14

APPLE HAND PIE

apple cider-honey gastrique, vanilla bean ice cream 14

VALRHONA CHOCOLATE BREAD PUDDING

chocolate sauce, raspberry sorbet 14

RESERVE A TABLE

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

Please note: we no longer accept Lark Creek Restaurant Group gift cards.

Chef-Partner Mark Dommen