

CHRISTMAS DINNER

ARUGULA + RADICCHIO

persimmon, pomegranate, shaved alva, dates, walnuts

RICOTTA GNOCCHI + MAINE LOBSTER

white chanterelles, señorío de vaca pudding

choice of:

GARDEN OF RAINBOW CARROTS

chermoula, dandelion, crème fraîche, pistachio dukkah

CALDO VERDE

local rock crab, grilled linguica, potato and kale

CHICKEN RECHEADO COM CASTANHAS

savoy cabbage, brown butter, roasted grapes

BEEF CHEEK CAÇOILA

potato purée, chickpeas, smoked tomato

for the table:

ROASTED RED KURI SQUASH

pedro ximenez, pecans

FRIED SUNCHOKES

PX sherry, scallion, sunflower seeds

IRENE'S HOLIDAY DESSERT EXTRAVAGANZA

macarons, chocolates, cookies, caramels and other sweets

\$125 per person

\$65 for children under 12

