



CHRISTMAS EVE MENU

FOR THE TABLE

Lavantine Toshak Bread with Muhammara

APPETIZER

Charcoal-Grilled Octopus with Pomegranate

Romesco Labneh | Sumac-Rubbed Radicchio
Charred Shishito Peppers

FROM THE FIRE

Salmon & Prawns Meshwi

Charcoal-Grilled Salmon | Sumac-Spiced Crust
Preserved Lemon & Herb Salsa

SEAFOOD

Lobster Risotto with Chermoula Butter

Lobster Tail | Carnaroli | Dill Leaves | Lemon
Smoked Pepper Oil | Parmigiano Reggiano

ENTREE

Spiced Lamb Chops with Date & Walnut Salsa

BC Lamb Chops | Date & Walnut Salsa
Minted Tzatziki | Charred Brussels Sprouts

DESSERT

Valrhona & Fireweed Honey Figs

Flourless Valrhona Cake | Figs with Spiced Honey
Drizzle | Pistachio Gelato

First Seating: 5:30 PM - 8:00 PM | \$99/Guest

Second Seating: 8:30 PM - 11:00 PM | \$125/Guest

Please inform your server of any food allergies or dietary restrictions you may have.

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.