

Christmas Eve Menu

Main lobster and avocado salad, lime avocado aioli. \$30
With caviar \$65

Caramelized Faroe island salmon, grilled polenta, salmon roe.
\$18

Icelandic dry cod fish, Pil Pil sauce, Basque style rice. \$ 37

Day boat sea scallops, smoked paprika and onion puree,
broccolini emulsion. \$35

Grilled venison, parsnip puree, PX sherry sauce \$45

Roasted sucking pig, scallop potatoes, honey rosemary-
red wine sauce. \$38

Dessert

Turrón, hazelnut and almond nougat. \$10

Rosca de Navidad, Christmas cake. \$10

