

SHEERWATER

CHRISTMAS DINNER BY THE SEA

CHARRED OCTOPUS 29 †

*chorizo vinaigrette, braised beech mushroom,
baby sorrel*

or

CHILLED ARTICHOKE A LA GREQUE 25 † ♡

*chick peas, fennel, arugula, preserved lemon,
romesco sauce*

or

SMOKED SALMON "BENEDICT" 27

fried quail egg, caviar, puff pastry, dill béarnaise

GOLDEN BEET KOHLRABI SOUP 17 ♡ †

chia seeds, goat cheese crème fraiche

or

POACHED PEAR WINTER

GREENS SALAD 19 † ♡

cranberry vinaigrette, roasted chestnut, pomelo

CURRIED SEAFOOD STEW 53 †

*clams, mussels, shrimp, scallop, turmeric,
yellow pepper, cilantro, jasmine rice*

or

AMERICAN WAGYU TRI TIP 61 †

*olive oil fingerling potatoes, broccoli rabe,
brandied mushroom cream sauce*

or

STUFFED QUAIL 59 †

*foie gras truffle stuffing, roasted root vegetables,
charcoal cauliflower puree, brulee cherry demi-glace*

or

SPICED ACORN SQUASH 43 † ♡

saffron wild rice, raisin, charred romanesco

CHOCOLATE PEPPERMINT MARQUISE 15

sour cherry compote, candied pistachio

or

CARAMEL APPLE TART 15

spiced cranberry reduction, vanilla bean ice cream

four courses 105 | three courses 95