

# SHEERWATER

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## CHRISTMAS BY THE SEA

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### FIRST

*choice of:*

#### LOCAL OPAH & HALIBUT CRUDO

*dill cucumber aspic, Catalina uni, seaweed foam*

#### PORK CHOU FARCIE

*ham consommé, chanterelles, rice cracker, chives*

#### SLOW ROASTED TRI COLOR BEETS (VEGAN)

*goat cheese foam, watercress coulis, pine nuts*

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### SECOND

*choice of:*

#### HOMEMADE RICOTTA GUNDIS

*forest mushroom ragout, chestnut, parmesan chip*

#### MANO DE LEON SCALLOP

*orange cumin glaze carrot, charred cipollini onion, butternut squash mousse, lemongrass butter sauce*

#### SLOW ROASTED BUTTERNUT SQUASH (VEGETARIAN)

*salted crust celery root, house made cavatelli, gremolata, crispy sage*

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### THIRD

*choice of:*

#### BAJA CALIFORNIA STRIPED SEABASS

*braised sun choke, fennel, charred baby bell peppers, squid ink tuile, saffron citrus beurre blanc*

#### CEDAR WOOD PRIME NEW YORK | SOUTH PACIFIC GIANT PRAWN

*truffle bearnaise, confit garlic, baked potato, wild cabbage kohlrabi*

#### GARBANZO PANISSE (VEGETARIAN)

*braised salsify, cauliflower, ancho chili romesco*

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### DESSERT

*choice of:*

#### BUCHE DE NOEL

*dark chocolate mousse, chestnut cremeux, candied chestnuts*

#### CHRISTMAS ORNAMENT

*crème fraiche mousse, red cassis center, hazelnut dacquoise, white chocolate snow*

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**SOMM SELECT WINE PAIRING +\$45**