Christmas Day Dinner

Prix-fixe
Friday, December 25, 2026 ~ 5:00pm to 10:00pm
$99 per person / Children menu available upon request

Amuse-Bouche

Red Beet Cured Hamachi
recao & coconut leche de tigre, ají del campo aioli

First Course

Local Root Vegetable Cream
black cod flakes, sofrito oil

or

Whipped Burrata
artisan lettuce, heirloom tomato, dried cranberries, granny smith apple, pumpkin-spiced pecans, tamarind-mint vinaigrette

Second Course

Herb Crusted Halibut
Peruvian potato purée, crispy leeks

or

Langostino
coconut cauliflower purée, grilled asparagus, saffron fumet

Third Course

Secreto Ibérico
arroz a banda, Spanish sausage, pork belly, chicken, fried egg aioli, morcilla dust

or

Braised Short Rib
potato pavé, pickled onions, black garlic aioli, au jus

Dessert

Vanilla-Cinnamon Panna Cotta
coconut croutons, raspberry cream

Please inform one of our wait staff of any special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable local sales tax will be added to your check.

CAÑA
BY JOSÉ ENRIQUE