

Christmas Day Menu

*Smoked Potato Raita and Osetra Caviar
Cucumber, Crab and Curry with puffed Quinoa and Mint
Beausoleil Oysters, Pickled Lemon and Fermented Chilies*

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MAINE LOBSTER

Savoy Cabbage, Hearts of Palm and Spiced Coconut Broth

OR

HEIRLOOM BEETS

*Grilled Apples, Almonds, Feta Crumbs and Meyer Lemon
Gastric*

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SUNCHOKE VELOUTE

*Braised Guinea Hen, Perigord Truffles & Pickled Beech
Mushrooms*

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BLACK BASS

*Charred Brassicas, Preserved Tomato Butter, Pickled
Kohlrabi and Trout Roe*

OR

ANGUS BEEF RIBEYE

*Dry Farmed Potato Mousse, Black Trumpets and Swiss Chard
with Foie Gras Jus*

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TANDOORI PINEAPPLE

*Smoked Coconut Ice Cream, Mint Broth and Pineapple
Crisps*

OR

DARK CHOCOLATE

Chestnut, Coco-nib, Sorrel, Caramel and Gold

EXECUTIVE CHEF SRIJITH GOPINATHAN
TAJ CAMPTON PLACE, SAN FRANCISCO 2017