

Caruso's

# Christmas Brunch

\$110 per person | \$65 per child (ages four to 12)

Children under four dine complimentary



## FOR THE TABLE

Humboldt Bay Kumamoto Oysters

*Sherry Mignonette, Hot So-Cal, Santa Barbara Spot Prawns and Stephanie's Urchin Toast*

## ANTIPASTI

*Choice of*

Hand-Pulled Burrata *Charred Asian Pears, Pomegranate, Bitter Greens, Potato, Pancetta Jam, Pane Di Casa*

Cauliflower Velouté *Sterling Caviar, Spiny Lobster, Sourdough Crouton*

Charred Octopus *Fava-Chick Pea Crema, Panelle, Quince Mostarda*

Yellowtail Crudo *Chilled Botanica Tea, Persimmon, Apple, Purple Causa*

## PRIMI, SECONDI & EGG

*Choice of*

Acquerello Risotto al Castelmagno *White Alba Truffle, Pinot Noir Sugo*

Cappellacci alla Mantovana *Tazio Nuvolari Tribute, Barmigiano Reggiano, Sage, Butter*

Hand Rolled Weiser Farm Potato Gnocchi *Braised Oxtail, Hay Aged Pecorino, San Marzano Passata*

Rock Crab Benedict *Carpinteria Avocado, Choron, Model Bakery Muffin*

Dry Aged Liberty Duck *Squash and Mustard Crema, Sunchoke, Parsnip, Pickled Apple*

Snake River Wagyu Filet *Foraged Mushroom, Celeriac*

Organic Scramble *Brioche Caviar*

Crispy Coho Salmon *Fennel Crema, Swiss Chard, Pickled Beets, Fennel Mustard Relish*

MT Olive Farm Three Egg Omelet *Caviar, Sauce Murnay, Triple Brie*

## DOLCI

*Choice of*

Panettone *Iginio Massari, Molto Farcito*

Meyer Lemon Tart *Mulled Wine Sorbet*

RJC Budino *Caramelia Toffee*

## MIGNARDISE

*Ricciarelli | Torroncini | Pasticcini*

Executive Chef: *Massimo Falsini* | Sommelier: *Daniel Fish*