



Blackbird

Amuse Bouche

Black Garlic Arancini

Taleggio, Parsnip, Green Charmoula

For the Table

Grilled Flat Bread

With preserved Lemon & Cheese Spread

First Course

Celeriac Soup

With Foie Gras Puff, Onion & Black Truffle

OR

Seared Ahi Tuna

With Crispy Sweetbreads, Celery Root, Hazelnut & Apple Romesco

OR

Roasted Beet Salad

Fontina, Marcona Almond, Horseradish & Citrus

Main Course

Willie Bird Heritage Turkey

Root Vegetables, Merguez Bread Pudding & Cranberry

OR

Pistachio Crusted Turbot

Cauliflower, Dill, Artichoke & Preserved Lemon Sabayon

OR

California Lamb Rack

Sweet Potato, Crispy Braised Shank, Mushroom & Smoked Salsa Verde

OR

Red Kuri Squash Ravioli

Brussels Sprouts, Walnut, Manchego & Brown Butter

Dessert

Christmas Cookie Trifle

Gingerbread Mousse, Blood Orange, Walnut Cookie Ice Cream

OR

Roasted Apple

Ginger Caramel, Hazelnut & 4 Spice Ice Cream



Adults \$115 Children \$55