



habitat

christmas eve & christmas day

dinner menu specials

mains

SHORT RIB ENCHILADAS

salsa verde, roja, queso chihuahua 55

PUMPKIN & AMARETTO RAVIOLI

brown butter, sage, herb bread crumbles (V) 28

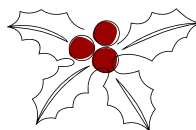
BARBACOA WAGYU BEEF CHEEKS

truffle potato puree, heirloom carrots

exotic mushrooms, hibiscus jus 70

enhancement: fresh shaved truffles 30

sweets



HOT CACAO

chocolate fudge cake, 66% mexican chocolate cremeux,

cocoa nib crumble, mexican hot chocolate 16

PUDIN DE PAN

cancha, spiced custard, dulce de leche ice cream,

peanut brittle 14

V Vegetarian | VG Vegan | GF Gluten Free

Chef De Cuisine, Chef Ross Jansen

Executive Pastry Chef, John Martinez