

Christmas Eve & Day 2018

(Choice of Entree denotes price of 3-Course Dinner)

FRACOIS MONTAND BRUT N.V., FRANCE - 6.00

1st Course

Guests select one:

APPLE & PEAR SOUP w/TRUFFLE OIL

PORK PISTACHIO PATE SALAD w/ FRISEE LETTUCE, RED DILL PICKLED ONIONS, CORNICHON PICKLES, HARDBOILED EGGS & SMOKED PAPRIKA AIOLI

TUNA CARPACCIO w/ BABY MIXED GREENS, FRISEE LETTUCE, BASIL OIL, CHIPOTLE AIOLI, DILL PICKLED ONIONS, CAPERS & WONTONS

CRISPY CALAMARI w/ FOUR-CHILE LIME DIPPING SAUCE

Entrée

Guests select one:

ROASTED CORNISH GAME HEN w/ GARBANZO BEAN PASTE, ROASTED WINTER VEGGIES, & LEMON PEPPER CREAM
65.00

GRILLED SALMON w/ REED BEET ISRAELI COUSCOUS, ROASTED BABY CARROTS, BROCCOLINI, ORANGE BEURRE BLANC & TARRAGON AIOLI
65.00

POLENTA LASAGNA w/ PORTOBELLO MUSHROOM, RAINBOW KALE, SAGE MARINARA, MOZZARELLA, ASADERO, FRESH BASIL
60.00

PAN SEARED DIVER SCALLOPS w/ SQUID INK PASTA, OCTOPUS STRIPS, YELLOW PEPPER REDUCTION, & SMOKED PAPRIKA AIOLI
65.00

BRAISED PORK OSSO BUCCO w/BARLEY RISOTTO, SAUTÉED SPINACH, CURRANTS & BALSAMIC DEMI-GLACE
65.00

SLOW ROASTED "STERLING SILVER" PRIME RIB w/ TRUFFLE MASHED POTATOES, BRANDIED SWEET CARROTS & ROSEMARY AU JUS
70.00

CHILD'S PLATE – 10YRS. & UNDER

MAC & CHEESE w/ CHICKEN STRIPS

35.00

Dessert

Guests select one:

GINGER CRÈME BRÛLÉE

WARM CHOCOLATE UPSIDE-DOWN CAKE w/ VANILLA ICE CREAM & TOASTED ALMONDS

PECAN PIE w/ RUM SAUCE & FRESH MANGO

TRIO OF HOUSE-MADE SORBETS w/ HOUSE-MADE COOKIES
(ORANGE, CRANBERRY-APPLE, AND PEAR-GINGER)

EGGNOG BREAD PUDDING w/ CRANBERRY COMPOTE & CRÈME CHANTILLY

Executive Chef: Kelmin Rosa
Pastry Chef: Rosa Lemus

