



Merry Christmas Eve

Three-Course Dinner
\$49 per person,
(exclusive of beverage, tax and gratuity)

**FIRST
COURSE**
(Choice of One)

Roasted Parsnip Soup

Green Chili Pork Stew

mild new mexico green chile, posole, onions, cilantro and grilled sourdough

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons*

Crispy Polenta

rosemary and gorgonzola sauce

Mixed Baby Greens

lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil

Prosciutto di Parma + Belgian Endive · shaved parmesan reggiano, truffle oil, olives and green onion (+3)

**SECOND
COURSE**
(Choice of One)

Fettucine with Portabella and Crimini Mushrooms

spinach, fried artichokes, truffle oil and parmesan cheese

Chicken Parmesan

melted fontina, roasted tomato sauce and spaghetti

Spaghetti Bolognese (pork, beef and veal ragu)

spinach, tomato, cream and parmesan

Grilled Scottish Salmon

mashed sweet potatoes, sautéed winter greens, and hazelnut butter

Lamb Lasagna

braised lamb, parmesan, bechamel and sautéed greens

La Traviata Carbonara

fresh egg yolk, parmesan, pancetta and green onion

DESSERT
(Choice of One)

Warm Apple Polenta Crisp

amy's sweet cream ice cream

Parfait

amy's sweet cream ice cream and pomegranate granita

Egg Nog Pannacotta

italian custard

Tiramisu

espresso, lady fingers, mascarpone, rum, toasted hazelnuts

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk.