



Merry Christmas Eve

Three-Course Dinner
\$55 per person
(exclusive of beverage, tax and gratuity)

SPECIAL CHAMPAGNE

Extra Brut, Laherte Frères 'Ultratradition' NV 94
Brut, Deutz NV, Champagne 50
Brut, Bollinger NV, Champagne 130
Blanc de Blanc, AR Lenoble Grand Cru 2016, Champagne 103

FIRST COURSE (Choice of One)

Roasted Butternut Squash 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*

Mushroom Risotto Fritters

smoked provolone, parmesan Reggiano, and truffle oil

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

SECOND COURSE (Choice of One)

Fettucine with Local Oyster, 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

white sweet potatoes, sautéed winter greens, and hazelnut butter

Pork Milanese

apple fennel salad, roasted brussel sprouts and aioli

Rigatoni with Prosciutto and Peas

prosciutto di parma, cream, parmesan and lemon juice

DESSERT (Choice of One)

Profiteroles

amy's sweet cream ice cream and callebaut chocolate sauce on puff pastry

Egg Nog Pannacotta

mint and pomegranates

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.