



Merry Christmas Eve

Three-Course Dinner
\$59 per person
(exclusive of beverage, tax and gratuity)

FEATURED WINES

Barolo, Domenico Clerico 'Pajana' 2013, DOCG 171
Monferrato Rosso, La Spinetta 'Pin' 2016, DOC 94
Brunello di Montalcino, Collosorbo 2016, DOCG 105
Amarone della Valpolicella, La Salette 2016, Veneto
DOCG 105

FIRST COURSE (Choice of One)

Butternut Squash Soup

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons

Sautéed Mushroom Bruschetta

grilled garlic bread, fontina, local oyster and shitake mushrooms

Crispy Polenta

rosemary and gorgonzola sauce

Mixed Baby Lettuces

lemon, walnuts, pecorino and olive oil

Saffron Risotto Fritters

fennel, arugula, radicchio and shaved parmesan reggiano

SECOND COURSE (Choice of One)

Fettucine with Portabella and Crimini Mushrooms

spinach, fried artichokes, truffle oil and parmesan cheese

Linguine with Spicy Shrimp

nicoise olives, shallots, garlic and tomato cream sauce

Chicken Parmesan

melted fontina, roasted tomato sauce, and spaghetti

Lasagna Bolognese

spinach and tomato sauce

Grilled Scottish Salmon

mashed sweet potatoes, sautéed kale and hazelnut butter

Crispy Duck Leg

confit of duck with sautéed spinach, grilled polenta

DESSERT (Choice of One)

Eggnog Pannacotta

italian custard

Tiramisu

ladyfingers with espresso, mascarpone, chocolate shavings and toasted hazelnuts

Profiteroles

puff pastries, häagen dazs vanilla ice cream and warm callebaut chocolate sauce