

CHRISTMAS EVE 2019

FIRST COURSE

A choice of

BEEF CARPACCIO

Thinly sliced raw angus beef tenderloin, crispy capers,
black truffle vinaigrette, shaved asiago, fontina flat bread

or

WINTER SALAD

Winter greens, macedonian feta chesse, granny smith, roasted almonds,
dried fruits, pomegranate seeds, mandarin vinaigrette

or

TUNA TARTARE

Yellow fin, pickled cucumber, watermelon radish, sea asparagus, spicy aioli

SECOND COURSE

A choice of

STROZZAPRETI BOLOGNESE

Strozzapreti pasta, chef gennaro's famous recipe

or

TRUFFLE GARGANELLI

Garganelli pasta, mushroom mélange, truffle sage butter, parmigiano reggiano

MAIN COURSE

A choice of

FILETTO

Seared 6 oz. alberta angus reserve beef tenderloin,
roasted mushrooms, tempura onion rings, rosemary jus

or

SCALLOPS & LOBSTER

Seared japanese diver scallops, smoked mozzarella agnolotto,
butter poached lobster tail, crisp double smoked applewood pancetta,
jerusalem artichoke purée, apple - fennel citrus salad

DESSERT

A choice of

TIRAMISU

Layered creamy mascarpone, lady fingers,
espresso - kahlua mousse, amaretto cookie

or

CHESSECAKE

White chocolate - mascarpone cheesecake,
wrapped in phyllo pastry, sour cherries, raspberry coulis

Price: \$75.88 per person

Vegetarian option available upon request