



Christmas Eve 2008
Chef Nima Khansari

THREE-COURSE PRIX FIXE \$39

APPETIZERS AND SALADS

Choice of one

OXTAIL CONSOMMÉ Shiitake Mushrooms, Root Vegetables, Porcini Oil	\$10
SEARED DIVER SCALLOPS Green Apple-Fennel Puree, Crisp Frisee, Truffle Vinaigrette	\$12
ARUGULA SALAD Frisee, Pear, Spiced Pecans, Parmesan Regianno	\$11

ENTRÉE

Choice of One

ROAST CORNISH HEN Crispy Yukon Hash, Melted Leeks, Apple Armagnac Jus	\$23
POTATO CRUSTED GROUPER Gulf Coast Shrimp and Wild Hive Farm's Stone Ground Grits	\$25
SUGAR PUMPKIN RISOTTO Arugula, Pecorino Romano, Pumpkin Seed Oil and Sage	\$18

DESSERT

Choice of One

COCONUT CAKE Pineapple, Fennel and Meringue Brule	\$10
PUMPKIN BRULE	\$10
TRIPLE CHOCOLATE MOUSSE CAKE	\$10

