

PIACERE

Christmas Eve 2016

\$55

First Course

Choice of one

House Made Tomato Bisque

DICED TOMATOES, BASIL, CRUTONS, CRÈME FRACIE'

Kale Salad

ROASTED GRAPES, ROASTED TOMATO, FETA CHEESE, RASPBERRY VINEIGRETTE

Beet and Goat Cheese Timbale

ROASTED BEETS, GOAT CHEESE, MINT AND RASPBERRY VINEIGRETTE

Second Course

Choice of one

Half Roasted Chicken

FINGERLING POTATO, FRESH VEGETABLES PAN AU JUS

Fresh Wild Salmon

COUSCOUS, FRESH VEGETABLES, BLOOD ORANGE SAUCE

Pan Roasted Halibut

QUINOA, FRESH VEGETABLES, RASPBERRY REDUCTION

Rack of Lamb *

HAND MASHED POTATOES, FRESH VEGETABLES, MERLOT REDUCTION

Roasted Prime Rib

MASHED YAMS, FRESH VEGETABLES, MUSHROOM SAUCE

House Made 5 Wild Mushroom Ravioli

5 WILD MUSHROOMS, MARINARA SAUCE

DESSERT

Choice of one

Peppermint Bark Cheese Cake

Eggnog Pudding

Christmas Marshmallows

Assorted Truffles

- **All items are limited served while last**
 - **please no substitutions**