

+ luminaria +
restaurant & patio

christmas day menu

december 25, 2009

4:00-9:00pm

starters

blue point oyster, cucumber sorbet, red chile house crackers
guajillo crusted ahi tuna, foraged mushrooms, olives, basil and quinoa
natural short rib, green chile sweet potato gratin, ibarra chocolate demi
crispy ancho ravioli stuffed with foie gras and oyster mushroom duxelles

entrees

whole roasted natural turkey, cornbread stuffing, sweet potato green chile
custard, green beans, butter mash, cranberry relish, sage turkey gravy
grilled pecos beef tenderloin, green chile & truffle cavatelli, rainbow chard, demi,
chile and port wine reduction
lobster tortellini, grilled asparagus, ancho lobster butter sauce,
chanterelles & white truffle risotto,
fried mascarpone and sage stuffed squash blossoms
duck two ways, pan roasted duck breast, crispy duck leg confit,
apricot dumplings, dandelion greens, currant chile sauce

desserts

peppermint chocolate pot de creme
warm caramelized pear gingerbread cake, cream cheese cinnamon ice cream
warm spiced apple cider soup, sharp cheddar apple dumplings,
cranberries, apricots, spiced cream

seventy five dollars

thirty dollars for children four to twelve

children 3 and under are free

executive chef brian cooper

executive sous chef malik hammond

pastry chef andrea clover