

+ luminaria +
restaurant & patio

christmas eve menu

december 24, 2009

5:00-9:00pm

starters

sauteed mussels, smoked tomato, chardonnay broth,
toast points, cilantro hollandaise

fall squash soup with chile and curry, cinnamon cream, smoked duck

braised veal raviolis, port wine, sage jus

shaved fennel & farmers green salad, aged goat cheese,
toasted marcona almonds, wholegrain mustard vinaigrette

entrees

smoked duck breast, cranberry and mint israeli couscous, baby bok choy,
spiced walnuts, foie gras sauce

chile roasted ny strip loin, aged cheddar mashed potatoes, wild boar bacon,
brussels sprouts, organic mushrooms, sage pepper corn demi

seared bass, crab and preserved lemon risotto, saffron green chile fennel broth

organic mushroom house made ravioli, truffle broth,
aged goat cheese, sauteed farmer's vegetables

ancho and mustard glazed berkshire pork loin, roasted fingerling potatoes,
braised radicchio and figs, apple currant jus

desserts

apple pie dessert tortillas, cheddar-red chile ice cream

mexican chocolate chestnut cake, caramelized chestnut sauce, caramel foam

cranberry orange white chocolate mousse trifle,
cranberry orange israeli couscous pudding

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