



# Il Giorno di Natale

# CHRISTMAS DINNER



Wednesday, December 25 · 12-9 pm · \$148 per person

## To Begin

### APERITIVO DELLO CHEF & CHAMPAGNE

*Chef's Selection of Canapés*

#### *Antipasti*

— CHOICE OF —

##### **GAMBERONI**

*Florida Shrimp Carpaccio, Osetra Caviar, Pear Salad*

##### **ANATRA**

*Duck Breast Prosciutto,  
Celeriac Slaw, Italian Winter Truffle*

##### **TONNO**

*Thinly Sliced Peppered & Seared Tuna Carpaccio,  
Beef Tartare, Parmigiano Dressing*

#### *Pasta*

— CHOICE OF —

##### **CAVATELLI**

*Pistachio Pesto, Champagne Sauce,  
Clams, Colatura*

##### **RAVIOLI**

*Housemade Duck Foie Gras Ravioli,  
Osetra Caviar, Granny Smith Apple*

##### **RISOTTO**

*Escargot, Stracciatella, Amalfi Lemon*

#### *Secondi*

— CHOICE OF —

##### **VITELLO**

*Roasted Veal Tenderloin, Confit Shallot,  
Mascarpone Whipped Potatoes*

##### **IPPOGLOSSO**

*Roasted Halibut, Vegetable Madeleine,  
Pesto & Amalfi Lemon Consommé*

##### **MANZO**

*Slow Cooked Beef Short Rib,  
Mashed Potato Cake, Smoked Eggplant*

#### *Dolci*

— CHOICE OF —

##### **SOFFICE**

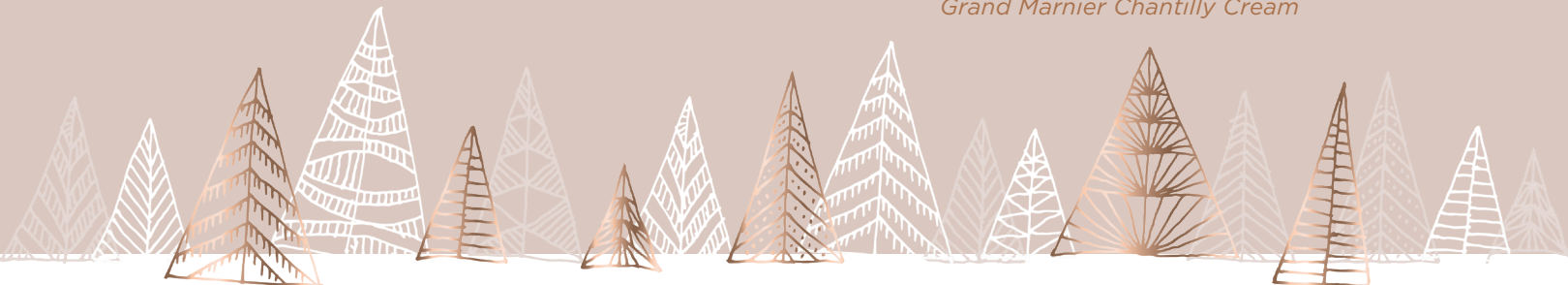
*Brioche Doughnut, Raspberry Gel,  
Apple Spuma, White Chocolate*

##### **NOCCIOLA**

*Piedmonte Hazelnut Mousse, Sponge Cake, Rum Raisin Gelato*

##### **PANETTONE**

*Panettone Bread & Butter Pudding,  
Grand Marnier Chantilly Cream*



*All orders are subject to 20% service charge and 6% sales tax.*

*Please inform your server if you have any food allergies or special dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*