

Christmas Eve at Leatherby's Café Rouge

December 24, 2009

Serving begins at 5pm

First course selection

Mushroom feuilleté
puff pastry, sautéed wild mushrooms, cream sauce

Oyster in aspic
océanique aspic, shallot, watercress créma

Seared foie gras
pomegranate molasses glaze, cinnamon waffle, Granny Smith emulsion, crab apple

Second course selection (optional)

Moroccan-spiced duck
sweet corn polenta, tempura cherries

Pan-roasted halibut puttanesca
Alaskan halibut, braised fingerling potato coins, puttanesca sauce

Third course selection

Oven-roasted goose
gravy, cranberry and blood orange relish, plum pudding, braised red cabbage,
sweet potato, goat cheese, hazelnut gratin

Grilled vegetable Napoleon
grilled red and yellow bell peppers, marinated portabella mushroom,
zucchini, yellow squash, oven-dried tomatoes

Coffee and cocoa crusted filet
prime filet of beef, carrot and celery root purée,
sautéed Bloomsdale spinach, vanilla-scented demi glace

Jumbo day boat scallops
pancetta curl, smoked sweet potato purée, bacon-Dijon mustard foam

Dessert

Chef's holiday dessert

Ask about our holiday cocktails!

\$54 for 3 courses, \$64 for 4 courses, \$15.95 for kids under 12

Tax and gratuity additional

L E A T H E R B Y ' S
CAFE ROUGE

Orange County Performing Arts Center • 615 Town Center Drive, Costa Mesa
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