

Christmas Eve at Pinot Provence

December 24, 2009

Serving begins at 5pm

*First course selection*

Butternut squash soup, garnished with nutmeg crème fraîche

Four oysters on the half shell, tarragon mignonette

Dungeness crab salad, lemon crème fraîche, shaved Fuji apple, fennel, red seedless grapes

*Second course selection*

Seared Hudson Valley foie gras, roasted golden apples, cranberry and raspberry preserve,  
toasted brioche, Banyul's gastrique  
*additional \$5*

Baby pearl endive, watercress, Granny Smith apples, toasted walnut vinaigrette,  
Roquefort cheese, candied pecans, balsamic gastrique

Roasted baby beets, Laura Chenel goat cheese, orange segments, toasted pine nuts, lemon vinaigrette

*Main course selection*

Pan-seared Maple leaf duck breast, chestnut fondue, brown butter gnocchi,  
glazed baby turnips, black berry sauce "agire douce"

Cast iron-roasted filet mignon, pommes aligot, grilled asparagus, cipollini onion, sauce bordelaise

Pan-roasted Scottish salmon, Japanese pumpkin ravioli, grilled broccolini, truffle nage, crispy shallots

Pan-seared Day boat scallops, parsnip purée, roasted Brussels sprouts, lardon, braised fennel, wild mushroom  
fricassee

Rotisserie chicken, Parmesan polenta, blistered baby tomatoes, garlic French beans

**Desserts**

Chef's holiday desserts

*Ask about our holiday cocktails!*

*\$55 for 3 courses, \$65 for 4 courses, \$15.95 for kids under 12*

*Tax and gratuity additional*



Westin South Coast Plaza, 686 Anton Blvd, Costa Mesa

Reservations 714 444 5900

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