

Christmas Eve and Christmas Day at Pinot Brasserie  
December 24 and 25, 2009  
Serving begins at 5:30pm

*First course selection*

Oysters on the half shell, petit white asparagus, caviar crème fraîche vinaigrette

Creamy lobster bisque, lobster salpicon crostini

Marinated roasted root vegetables, baby field greens, banyuls vinaigrette

Cured duck breast, warm green lentil salad, foie gras de terrine

*Second course selection (optional)*

Maine lobster, haricots verts salad, caviar-crème fraîche dressing

Seared foie gras, spiced kumquat confit, radish petit salad

Crispy skin whitefish, clam brunoise nage, olive oil smashed potatoes

*Main course selection*

Sea scallop, celeriac remoulade, crispy celery

Rack of lamb Niçoise, ratatouille gratin, olive-lamb jus

Pavé of New York strip, potato mousseline, caramelized cipolini onion

*Dessert selection*

Chef's holiday desserts

*Ask about our holiday cocktails!*

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

PINOT



BRASSERIE

at

*The Venetian*

The Venetian, 3355 Las Vegas Blvd. South, Las Vegas

Reservations 702 414 8888

[www.patinagroup.com](http://www.patinagroup.com)

*Tax and gratuity additional (Nevada state sales tax is 8.1%)*