

Christmas Eve at Kendall's  
December 24, 2009  
Serving begins at 5pm

*First course selection*

Split pea soup, truffle essence, Chervil crouton  
Pink Lady apple, arugula salad, candied pecans, blue cheese, ice vinegar  
Serrano ham and pear salad – baby frisée, pistachios, aged balsamic  
Country pâté, toasted sourdough bread, housemade pickles, onion compote

*Second course selection (optional)*

Fried shrimp ravioli, potato mousseline  
Pan-seared scallop, cauliflower, royale sea urchin emulsion  
Chicken sausage, dandelion, persimmon, potato crisp  
Saffron risotto, marrow bone, arugula

*Main course selection*

Pan-seared salmon, celery-horseradish gratin, Parmesan jus  
Long Island duck duo – leg confit, sautéed breast, cabbage, chesnut casserole  
Beef Wellington, forest mushrooms, Bordelaise-glazed turnip  
Rainbow trout meunière, vegetable ragoût

*Dessert selection*

Chef's holiday desserts

*Ask about our holiday cocktails!*

*\$47 for 3 courses, \$58 for 4 courses, \$15.95 for kids under 12*

*Tax and gratuity additional*

KENDALL'S | BRASSERIE  
A N D B A R

135 N. Grand Ave, Downtown L.A.

Reservations 213 972 7322

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