

Christmas Eve at Cafe Pinot

December 24, 2009

Serving begins at 5pm

*First course selection*

Forest chestnut potage, eggnog emulsion, Brussels sprout petals

Duo of foie gras – pan-seared foie pâté, dried fruit chutney, spiced wine reduction,  
French toast, candy cane crumble

Market beet salad, chèvre, candied walnuts

Maine diver sea scallop ceviche, black truffle essence, frisée salad, citrus supreme

*Second course selection (optional)*

Wild mushroom risotto, creamy arborio rice, Parmigiano-Reggiano

Gingerbread-crust duck breast, egg corn squash purée, red wine braised cabbage

Creamy lobster bisque, lemon grass essence

Black truffle and oxtail ravioli, petite vegetables, natural jus, Parmigiano-Reggiano crisps

*Third course selection*

Crispy Jidori chicken breast, black truffle potato purée, forest mushroom ragoût, chicken jus

Rotisserie prime rib, pine cone smoked potatoes, honey, rosemary-glazed market vegetables

Caramelized monkfish tail, parsnip purée, Brussels sprouts, root vegetable gratin

Loup de mer fillet, artichoke barigoule, broccolini, herb broth

*Dessert selection*

Chef's holiday desserts

*Ask about our holiday cocktails!*

*\$55 for 3 courses, \$68 for 4 courses, \$15.95 for kids under 12*

*Tax and gratuity additional*



700 W. Fifth St, Downtown L.A.

Reservations 213 239 6500

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